

## A LA CARTE

### PRELUDE

ULTIMATE FOIE GRAS, CAVIAR D'AQUITAINE & OCEANIC CRISP 19.50

### GASCON

BARBECUED FOIE GRAS "ÉCLADE", PINE MUSHROOM & RAZOR CLAM 24.50

STURGEON, SWEET ARTICHOKE, VERJUICE & TAMARILLO 27.00

LOBSTER CAPPUCINO, BLACK PUDDING & CRUNCHY ASPARAGUS 29.50

BRAISED VEAL SWEETBREADS, LOBSTER SAND & CUTTLEFISH TAGLIATELLE 28.00

### SEASON

AROMATIC KING SCALLOP, SEA URCHIN, COCONUT & APPLE CRUSH 25.00

MONKFISH "CAMOUFLAGE", PORK CRACKLING & CROSNES 29.00

CITRUS LAKE DISTRICT LAMB, BLACK SALSIFI, CEPES MUSHROOM & CAPERS 38.50

FALLOW DEER, GLAZED PEARS, VACHERIN TORTELLO & SOUR BEETS 39.50

### GARDEN

CHESTNUT VELOUTÉ, SMOKED HAY & SWEET ARTICHOKE 16.00

CRACKLING SLOW COOKED TRUFFLED DUCK EGG IN THE NEST 18.00

AMBER TULIP, VERJUICE, SQUASH & CONFIT TAMARILLO 17.00

VARIATION OF BAKED BEETROOTS, PLANKTON PEARLS & GOAT CHEESE 16.00

*Head Chef Arturo Granato*