

DINNER

LA ROUTE DU SEL

TRUFFLED RAZOR CLAMS, WHITE ASPARAGUS, CAMELINE & CRACKLING	15.00
ROYALE OF MARROW BONE, AQUITAINE CAVIAR & GERANIUM	30.50
BRAISED SNAILS 'DIABOLO' & WILD FENNEL INFUSION	15.00
SEA BREAM CARPACCIO, PIQUILO-BERRY PULP & ICED WATERMELON	15.00

LE POTAGER

TOMATO TART, ANCHOVY POWDER & WHITE BALSAMIC GRANITE	11.00
COURGETTE FLOWER "QUINOTTO", ALMONDS AND ANISEED BLACK TREACLE	12.50
DUCHESS OF MARMITE, CRISPY POTATO RIBBON	10.00
WATERCRESS VELOUTE, GOAT'S CHEESE GNOCCHI & MOULIS	14.50

L'OCEANE

GLAZED BLACK COD ON BURNT PEBBLE, VERJUICE & CRUNCHY GRAPES	26.00
SAUTEED KING SCALLOPS, CRACKLED CAPON WINGS, NUTS & LOVAGE	24.00
NASTURTIUM DOVER SOLE, SORREL COULIS, MUSSELS & OYSTER LEAF	25.00
CAPPUCCINO OF BLACK PUDDING, LOBSTER & ASPARAGUS	23.50

LES PATURAGES

BBQ QUAIL ON EMBERS, SUMMER ROOTS & FRUITS, SPICY VIOLETS	17.50
NEW SEASON LAMB, OLIVE PEARLS, POP & CORN SAUCE	25.00
PORK DELICACIES, SAND CARROT & POMELO JUS	17.00
CHAROLAIS BEEF VARIATION, CAVIAR, OX SAUCE	24.00

LE MARCHE

(This is a menu for the whole table)

AMUSE BOUCHE

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TOMATO TART, ANCHOVY POWDER & WHITE BALSAMIC GRANITE
Tarte de tomates, poudre d'anchois et balsamique givré
Château La Caminade, IGP du Lot, Malbec 2011

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ASPARAGUS & DUCK "EGG", SUMMER TRUFFLE & PINE MOSS
'Oeuf' d'asperges et canard, truffe d'été et mousse des pins
Mas Delmas, Côtes Catalanes, Muscat Sec Marie Delmas 2010

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GRILLED BABY SQUID, VERBENA, SAFFRON & SUCKLING PIG
Grillade de calamars, verveine, safran et croustilles de cochon
Château Jonc Blanc, Vin de France, Acacia 2010

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CRACKLED LAMB BELLY, WILD MUSHROOM PESTO, BEETROOT & CRISPS
Agneau crousti-fondant au pesto de champignons sauvages, laque violine et pommes de l'île de Ré
Domaine du Coquelicot, Bergerac 2010

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'MELON FIZZ'
Méli-mélo de pêches, melon et cerises à l'avocat pétillant

La Pomme d'Armagnac

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MIGNARDISES

£60.00

£ 90.00 with wine pairing



This menu is subject to availabilities or changes.