

## DINNER

### LA ROUTE DU SEL

VENISON CARPACCIO, WINKLES, CAULIFLOWER & SEA URCHIN SAUCE	15.00
ROYALE OF MARROW BONE, AQUITAINE CAVIAR & GERANIUM	29.00
BRAISED SNAILS 'DIABOLO' & WILD FENNEL INFUSION	14.00
GAME CONSOMME, SMOKED CHESTNUT PEARLS & AROMATIC RAZOR CLAMS	13.00

### LE POTAGER

PURPLE TULIP 'QUINOTTO', BEETROOT & CROSNES	10.50
CHESTNUT VELOUTE, GNOCCHI, MOSS & MARMITE CLEMENTINE	12.00
ALIGOT TRADITION, WILD MUSHROOMS, CRISPY KALE	11.00
AROMATIC PUMPKIN, AUTUMN TRUFFLE & TRAPPEUR SALT	13.00

### L'OCEANE

COCOTTE OF LANGOUSTINE & SQUID, PIPERADE & SAFFRON PEARLS	22.00
SAUTEED KING SCALLOPS, CRACKLED CAPON WINGS, NUTS & LOVAGE	22.50
SEARED STURGEON BORDELAISE, MAJII & CRISPY PIG'S EARS	19.00
CAPUCCINO OF BLACK PUDDING, LOBSTER & ASPARAGUS	22.00

### LES PATURAGES

BARBECUED VENISON, CONFIT ROOTS & FRUITS, SPICY VIOLETS	20.00
PHEASANT WITH CRANBERRY CANNELLONI, TROMPETTES & CHICORY CHUTNEY	19.00
CHAROLAIS BEEF VARIATION, CAVIAR, OX SAUCE	22.50
ROAST GOOSE, RED CHOUCROUTE, MULLED WINE & PUNTARELLA	19.50

## LE MARCHE

*(This is a menu for the whole table)*

### AMUSE BOUCHE

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NEW FOREST CAPON, TROMPETTES & JERUSALEM ARTICHOKE VARIATION  
*Ballotine de chapon farci, trompettes et topinambours confits*

Cotes de Saint Mont, Plaimont, L'empreinte 2010

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BRAISED PINE MORELS, PICKLED SALSIFY & CRISPY FROG'S LEGS  
*Mijotée de morilles des pins, grenouilles et salsifis rafraichis*

Gaillac, Domaine D'Escausse, Les Vignes de L'oublie 2010

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INFUSION OF SALT COD, NASTURTIUM ROOTS & DUCK  
*Consommé marin, foie gras et racines de géranium*

Corse Figari, Domaine Tannela, Cuvée Alexandra 2011

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ROAST GOOSE, RED CHOUCROUTE, MULLED WINE & PUNTARELLA  
*Filet d'oie rôti en choucroute, vin chaud et puntarella*

Puisseguin Saint Emilion, Château Vieux Barrail 2003

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'MARMITE' KING CAKE, ICED KUMQUAT & AROMATIC CLEMENTINES  
*Croquant des rois, Marmite, kumquat glacé et clémentines aromatiques*

Pacherenc Du Vic-Bilh, Domaine Berthoumieu, Symphonie d'Automne 2010

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### MIGNARDISES

**£60.00**

**£ 90.00 with wine pairing**



*This menu is subject to availabilities and changes.*