

LA ROUTE DU SEL

AROMATIC RAZOR CLAMS, HAY INFUSED EMULSION & TRUFFLE VINAIGRETTE	15.00
VENISON CARPACCIO, WINKLES, SALTED COD & POT-AU-FEU	15.50
ROYALE OF DUCK, SEARED LANGOUSTINE & SEA URCHIN JUS	16.00
CURED YELLOW FIN TUNA & CRISPY PORK, BEARNAISE SABAYON	12.50

LE POTAGER

WATERCRESS VELOUTE, PINE MOSS & COFFEE CHANTILLY	12.00
DUCHESS OF MARMITE & CRISPY POTATO RIBBON	9.50
GREEN TULIP PRIMAVERA & TRUFFLE VINAIGRETTE	14.00

LE CANARD

ROSE CARPACCIO, MULLED WINE & FINGER LIME	14.50
DUCK "CHOCOBAR", GINGERBREAD & CRAZY SALT	12.50
GRILLED WITH GRAPES & SHALLOTS CHUTNEY	16.50
PRESSED DUCK AND CRAB, PASTIS & SPICY TOMATO COULIS	15.50

L'OCEANE

GLAZED BLACK COD, SWEET ARTICHOKE, VERJUICE & CRUNCHY GRAPES	26.00
ROASTED SOLE, WILD MUSHROOMS, POTTED MUSSELS & SALTED FINGERS	22.00
GRILLED SQUID AND OCTOPUS, BORDELAISE & SAMPHIRE	19.00
CAPPUCCINO OF BLACK PUDDING, LOBSTER AND ASPARAGUS	23.50

LES PATURAGES

CHAROLAIS BEEF VARIATION, CAVIAR, OX SAUCE	24.00
SALT MARSH LAMB, SALSIFY, HELIANTIS & NORI	21.00
WILD PIGEON, GUINNESS & OYSTER SAUCE, TOASTED WATER CHESTNUTS	19.00
HARE, GLAZED CHICORY & HAZELNUT MARINATED SCALLOPS	23.50

LE MARCHE

SPRING DUCK TARTARE, OCEANIC SALAD
TARTARE DE CANARD PRINTANIER ET SALADE OCEANE
Patrimoine, Campo Gallo, Domaine Santini 2012

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CURED DUCK, VERMOUTH ROYAL AND WHITE ASPARAGUS
CANARD LAQUE-MARINE, VERMOUTH ROYAL ET ASPERGES BLANCHES
Rancio, Domaine des Shistes, Solera

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WILD FENNEL INFUSED SEABASS, LOVAGE & SAMPHIRE
BAR INFUSE AU FENOUIL SAUVAGE, ANGELIQUE ET SALICORNES
Cotes Catalanes "Cuvee Lais" Blanc 2012

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NEW SEASON LAMB, SWEETBREAD POPCORN, ANCHOVIES & BROCCOLI PULP
AGNEAU DE SAISON EN VARIATION, PULPE DE BROCCOLI ET ANCHOIS, POUSESSES DE POIS
Pecharmant, Jour de Fruit, l'Ancienne Cure 2011

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FROSTED RHUBARB, YOGURT, AROMATIC RASPBERRIES & MINTY ALMOND SAUCE
RHUBARBE GIVREE, YOGHURT, FRAMBOISES AROMATIQUES ET SAUCE AMANDE-MENTHE
Jurancon, Costa Darrer, Camin Larredya 2011

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5 course for £60
£ 90.00 with Sommelier's wine pairing

Or

2 course for £25
£ 36.00 with Sommelier's wine pairing
(Both options are for the whole table)

For reservations of more than 6 people please contact the restaurant directly and we will supply alternative menu options.