

LA ROUTE DU SEL

GILLARDEAU OYSTERS, SEAWEED & LEMON CAVIAR	18.00
AROMATIC SCALLOPS, SAKE, PIQUILLOS PULP & FROSTED WATERMELON	17.00
ARTICHOKES “BARIGOULE”, LEMON CRUSH, INFUSED WHELKS & BACON	13.00
VENISON TARTARE, WINKLES, SALTED COD & SUNFLOWERS	17.00

LE POTAGER

SMOKED TOMATO TART, OLIVE SOIL & SHISO PEBBLES	11.00
COURGETTE FLOWER PRIMAVERA, QUINOA & BITTER CARROT	14.00
CRACKLING SLOW COOKED EGG, SUMMER TRUFFLE & SALTED FINGERS	14.00
TRADITIONAL “ALIGOT”, WILD MUSHROOMS STEW & CRISPY RIBBON	16.00

L’OCEANE

WILD TURBOT, SEARED CHICORY, SAMPHIRE & APPLE FROTH	26.00
CAPPUCCINO OF BLACK PUDDING, NATIVE LOBSTER & GREEN ASPARAGUS	24.00
GLAZED BLACK COD, SWEET ARTICHOKES, VERJUICE & CRUNCHY GRAPES	27.00
“WHITE GOLD” FISH, BORDELAISE, PICKLED RADISHES & CRAB BISQUE	29.00

LES PATURAGES

CHAROLAIS BEEF VARIATION, CAVIAR & OX SAUCE	26.00
GROUSE, GUINNESS & OYSTER SAUCE, TARAMA & CROUSTOUS	25.00
SNAILS & RABBIT DOUGHNUT, SEA ASTER & LOVAGE	24.00
BBQ LAMB, VERMOUTH SAUCE, MUSSELS & CRISPY SWEETBREAD	26.00

LE MARCHE

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SEARED ABALONE, CHIVE & SEAWEED EMULSION, SUMMER GIROLLES
ORMEAU RAIDI AU BEURRE DE CIVE, GIROLLES ET EMULSION D’ALGUES
Corbieres, Domaine de Montfin, Le Blanc 2014

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DUCK & PIMM’S
CANARD PRESSE AU PIMM’S, GEL DE MENTHE PETILLANT & PERLES DE CONCOMBRE
Gascony Pimm’s

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BARBECUED HAKE, MAIZE, TRUFFLE & BACON SAUCE
MERLU GRILLE, MAIS, TRUFFE & SAUCE COCHONNE
St. Chinian, Château de Conjan, Bois Joli 2013

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FRENCH RABBIT BALLOTINE, SMOKY AUBERGINE, BAGNA CAUDA & BASIL OIL
BALLOTINE DE LAPIN FERMIER, AUBERGINE SNACKEE, BAGNA CAUDA & BASILIC
Gaillac, Domaine Peyres Roses, Impeccable 2014

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GLAZED BLACK FIG, FROSTED GERANIUM, CRUMBLE & PICKLED GOOSEBERRIES
FIGUE NOIRE DE SOLLIES LAQUEE, GERANIUM GIVRÉ ET GROSEILLES AROMATIQUES
Monbazillac, Domaine de l’Ancienne Cure, Jour de Fruit 2012

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5 courses for £65.00

£ 100.00 with Sommelier’s wine pairings

(Please note that Le Marché menu is for the whole table only)