

# DINNER

## AMUSE-BOUCHES

Baguette . salted butter	3.5
Kalamata olives	4
Saucisson and Cornichons	4
Black Olive Tapenade	6

## CHARCUTERIES

Bresaola	8
Rosette de Lyon	8
Jambon d'Auvergne	8
Selection	20

## ENTRÉES

<b>Salsifis Rôti à la Clementine</b> <i>Roasted salsify with Comté &amp; Sabayon</i>	V	8.5
<b>Soupe à l'Oignon</b> <i>Served with foam of Comté &amp; Crouton (add black truffle +7)</i>		9
<b>Brie à la Truffe Rôti</b> <i>Baked Truffle Brie served with croutons &amp; chutney</i>	V	13
<b>Assiette de Fromages</b> <i>Cheese Selection (x3) served with bread &amp; chutney</i>	Small / Large	13 / 20
<b>Scallops</b> <i>Jerusalem Artichoke, hazelnut &amp; lemon</i>		17
<b>Escargots de Bourgogne</b> <i>Snails with garlic &amp; parsley</i>	6 pcs / 12 pcs	10 / 19
<b>Croquettes à la Joue de Boeuf</b> <i>Beef Cheek croquettes with Nduja mayo</i>	3 pcs	11
<b>Foie Gras</b> <i>Quince chutney &amp; brioche</i>		18

## PLATS

<b>Plat du Jour</b>		MP
<i>Our Chef's Special dish of the day: Changes weekly (or more ...)</i>		
<b>Gnocchi au Potimarron, Sauge, Marrons &amp; Pecorino</b>	V	17
<i>Gnocchi with butternut cream, Sage, Chestnut &amp; Pecorino</i>		
<b>Parmentier de Joue de Boeuf</b>		19
<i>Slow cooked beef cheek with mash potatoes</i>		
<b>Magret de Canard Rôti, sauce au Miel &amp; Celery Rave</b>		28
<i>Roasted duck breast served sweet &amp; sour honey sauce and celeriac</i>		
<b>La Lotte, Chanterelles, Groseilles &amp; Beurre aux Herbes</b>		28
<i>Monkfish served with chanterelles, Red Curant &amp; herb butter</i>		

## ACCOMPAGNEMENTS

Salade verte	4	Frites & Aioli	5
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## DESSERTS

Mousse au Chocolat & Noisettes grillées	8	Classic Paris-Brest	11
Cheese Cake déconstruit aux Agrumes	11		

*Food allergies and intolerances: please speak to our staff when making your order.  
Please note that a 14% service charge will be added to all bills.  
We currently do not accept either Cash or American Express payments.*