

# DINNER

## CURED MEAT SELECTION

Bresaola	8
Rosette de Lyon	8
Jambon d'Auvergne	8
Mixed board	18

## NIBBLES

Baguette . salted butter	3
Kalamata olives	3.5
Saucisson and Cornichon	4

## STARTERS

Smoked Aubergine Caviar . goat cream with chives . baby mix salad	V	11
Duck confit croquettes . aioli	3 pcs	9
Focaccia Flammekueche . bacon . caramelised onion . crème fraiche		11
Burrata . red pepper . basil & garlic . kale . harissa	V	15
Burgundy Snails . wild garlic	6 / 12 pcs	9/17
Baked camembert . hazelnut . honey . rosemary . pears . soldiers	half / whole	10/18

## MAINS

Gnocchi . asparagus . Morrel sauce . parmesan crumble	V	17
Trout . smoked Beurre Blanc . basil puree . broad beans . black radish . potatoes		19
Duck breast . beetroots . cress salad . sweet & sour sauce		22
Veal . chicory . potato cake . raspberry sauce		26

## SIDES

Seasonal salad	4	French Fries . Aioli	5
New Potatoes . smoked Concoillotte	7		

## DESSERTS & CHEESE

Cheese selection	<i>small / medium / large</i>	8 / 13 / 18
Orange Blossom crème brulée		7
Chocolate mousse . sea salt caramel		8
Stawberry tart . tonka . vanilla cream . mint		9

Food allergies and intolerances: please speak to our staff about the ingredients in your meal when making your order. Please note that a 12.5% service charge will be added to all bills.  
We currently do not accept either cash or American Express payments.