

PÊCHÉ

SMALL PLATES



CAULIFLOWER - 16

Lion's mane, Hydne coral and Bear's head mushrooms, hazelnuts

CONSOMME - 18

Beef, spinach orecchiettes, Matsutake mushrooms

CARROTS - 17

Cashews, Gré des Champs cheese, grapes

BEEF TATAKI - 19

Fennel relish, horseradish, leek

BUTTERNUT SQUASH BEIGNETS - 20

Shrimp stuffing, Nantua sauce, fine herbs

SCALLOPS - 22

Parsnip, tarragon

MAIN DISHES



VEAL MEATBALLS - 16

Polenta, Parmesan

BLACK PUDDING - 16

Burnt onions, celeriac purée, marinated celeriac, demi-glaze

HANGER STEAK - 22

Chimichurri, fries, salad

CAVATELLI - 24

Eggplant, feta, fried onions, fried bread, olives

GRILLED OCTOPUS - 26

Baby potatoes, omesco sauce, orange and paprika lacquer

RAINBOW TROUT - 28

Leeks, crab apple jelly, trout caviar, tarragon butter

DUCK - 30

Balsam fir, chard, beets, demi-glaze



DESSERTS OF DAY

Please advise us of any food allergies, intolerance or dietary restrictions