Set Menu

£49.50 per person

Discover our menu elaborated by our chef Jean Sévègnes by choosing one starter, one main course and one dessert for all the guests among the following suggestions:

Starters

Scottish Smoked Salmon, dill cream, red oxalis and blinis Duck foie gras, pear, ginger cocoa, macaron and kughelhopf Lobster soup, corn, tomato confit, arugula, pastrami

Mains

Grilled Salmon, broccoli and mango vierge sauce Cabbage, roasted cauliflower, Romanesco cabbage and tahini sauce Vol au vent "Grande Tradition"

Desserts

Ispahan Raspberry Rose Religieuse Plaisir Sucré Chocolate Éclair

Beverage

Mineral water, 1 bottle for 3 people Coffee served with a macaron 1 soft drink of your choice

Menu available until the 20^{th} of December 2017 Please bring any dietary requirements to our attention. Some of our dishes contain nuts or alcohol VAT included at current rate, 12.5% discretionary service charge will be added.