

Valentine's Menu
13.02.2021 - 14.02.2021

Amuse Bouche

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Starters

FRESH SCOTTISH LOBSTER

KOMBU GREEN CURRY AND COCONUT VELOUTÉ, CUCUMBER AND SEAWEED SALAD

OR

HOMEMADE AGNOLOTTI WITH VALENCAY CHÈVRE

PICKLED WILD MUSHROOMS, DUCK CONSOMMÉ

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Mains

LOCAL FRESH FISH

FRICASSEE OF GLOBE ARTICHOKE AND CHORIZO, FRESH HERB EMULSION AND CAVIAR

OR

BBQ VENISON LOIN

SALT-BAKED YOUNG BEETROOT, SAVOY CABBAGE, CARAMELISED ONION, JUNIPER BERRIES SAUCE

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Dessert

VALRHONA MILK CHOCOLATE TART

SALTED CARAMEL ICE-CREAM, SESAME NOUGATINE

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Coffee & Petit Fours

75

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.
Some foods may be served raw or unpasteurized.