

## *First Courses*

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SAUTEED SOFT-SHELLED CRAB WITH AVOCADO, CURRY AND PIPERRAS PEPPERS .....	15
PAN SEARED FOIE GRAS WITH GINGERBREAD, HAZELNUTS AND PEARS .....	18
ASPARAGUS RISOTTO WITH TOMATO CONFIT, RADISH AND BABY TURNIPS .....	15
THYME POACHED RABBIT LOIN WITH SUMMER TRUFFLE, EGGPLANT AND DATES .....	18
VITELLO TONNATO WITH ROASTED GARLIC, TOMATO AND CAPERS .....	17

## *Salads*

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WARM GOAT CHEESE TART WITH TOMATO CONFIT AND TAPENADE VINAIGRETTE.....	11
ASPARAGUS AND MÂCHÉ SALAD WITH LOMO. POACHED EGG AND ORANGE.....	13
WATERMELON AND BURATTA SALAD WITH BASIL, BALSAMIC AND CHIVES.....	14

## *Entrées*

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PAN SEARED HALIBUT WITH ARTICHOKE RAVIOLI, BRAISED BUTTER LETTUCE AND VANILLA.....	29
GRILLED BEEF TENDERLOIN WITH MOREL MUSHROOMS, ENGLISH PEAS, CARROTS AND SMOKED BACON.....	38
SAUTÉED SEA SCALLOPS WITH FENNEL SOUBISE, WHITE ASPARAGUS AND TRUFFLE .....	28
PAN-ROASTED MOULARD DUCK BREAST WITH CHANTERELLE MUSHROOMS, SWEET CORN AND CHIVES.....	36
ROASTED CHICKEN WITH SMOKED BACON, HARICOT VERT AND CIPOLLINI ONIONS .....	29
BOUILLABAISSE .....	24