

To share. Or not! English

Homemade Malakoffs, shredded dried meat, sucrine lettuce, balsamic vinaigrette £18

Crispy chicken gyoza, teriyaki sauce, spicy mayonnaise, crispy onions £19

Starters

Seasonal cream soup, homemade oregano focaccia, herb cream £18

Mixed salad, vegetable shavings, mustard vinaigrette £7/£14

Beef 'tigre qui pleure' style, rocket and radish salad £24

Beef tartare and smoked daikon, crispy sushi rice, parmesan shavings £20

Gambero rosso prawn carpaccio, seasonal hummus and lemon confit 28.-

Crab meat, creamy wasabi avocado, tobiko roe, crispy vegetable shavings 22.-

Meat

Rossini-style beef entrecôte, truffle mushroom fricassee, potato mousseline, full-bodied jus 38.-

Pork belly confit with honey and beer, pak choi, burnt leeks, eryngii mushrooms and Thai broth 25.-

Roast chicken supreme, gratin dauphinois, fig confit with Timut pepper, spring onions, chicken sauce 30.-

Fish

Prawns flambéed with pastis, Venere rice with seasonal vegetables, shellfish bisque 30.-

Roasted sea bass, artichoke variations, mini leeks and cashew nuts 32.-

Perch fillets 'Meunière', chips and tartar sauce £32

Roasted scallops, fregola risotto with butternut squash and celery, chestnut emulsion £35

Pasta

Penne alla tartufata and Parmesan £32

Neapolitan penne £28

Mafaldine pasta with shredded duck, 36.-

Desserts

Coconut rice pudding, mango and vanilla 11.-

Chestnut crème brûlée 10.-

French toast, caramel ice cream and hazelnut chouchou 11.-

Moist chocolate lava cake, vanilla ice cream, verbena custard 12.-

Meringue with double cream and red fruit coulis 10.-