

Weekend lunch

Designed for the whole table only.

6 COURSES £140 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
“BON APPÉTIT”

LE POTIRON

Roasted pumpkin soup, blue cheese, biscotti

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LA TRUITE DE MER

Confit of smoked sea trout, cucumber, wasabi

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L'ŒUF TRUFFÉ

Truffled hen's egg, wild mushroom tea, winter truffle

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LE BŒUF

Braised Jacob's ladder, smokey mash, red wine essence

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LA POIRE

Pear Almondine, caramel croustillant, ginger sauce and sorbet

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AU CAFÉ

Tiramisu flavours, cocoa sauce, coffee bean ice-cream

Any dish from our set menu may be exchanged
for a “Spécialités du Moment” item at a cost of £25.00.

This menu is available from 11:30am to 2:00pm only on weekends.