

Les Spécialités du Moment

3 COURSES £170 PER GUEST

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

STARTERS

LA LANGOUSTINE

Scottish langoustines, Jerusalem artichoke, winter truffle

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LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms, shaved winter truffle

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LE RIS DE VEAU

Veal sweetbread, caramelised alliums, cauliflower

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LA BETTERAVE

Terrine of garden beetroot, horseradish sorbet & garden sorrel

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LE CRABE

Cornish crab, Kaffir lime, coconut and passion fruit

MAIN COURSES

LE CÉLERI-RAVE

Textures of celeriac, truffle and celery

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LE BARBUE

Cornish brill, scallop, wasabi, cucumber

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LA LOTTE

Spiced monkfish, mussels, saffron, broccoli tempura, gewürztraminer

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LE PIGEON

Anjou squab pigeon, celeriac, truffle

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LE VEAU

Seared fillet of veal, sweetbread, cauliflower, hazelnuts and roasting jus

DESSERTS

Please allow an estimated 20 minutes preparation time

LE MILLIONAIRE

Millionaire shortbread, salted butter caramel ice-cream

LES AGRUMES

Linzer sablé, pink grapefruit, lemongrass, lemon basil sorbet

LA POMME

The finest croustade pastry,
oven-baked apples, honey & candied ginger ice-cream

LA PISTACHE

Bitter cocoa sorbet nestled in a Pistachio soufflé

ADDITIONAL COURSE

LA RONDE DES FROMAGES FRANÇAIS ET BRITANNIQUES

The very best of French and British cheeses
served from our trolley

£36 PER GUEST

This menu is available for tables of seven guests or fewer and includes vegetarian options.

“Les Spécialités du Moment” are available from
11:30 am to 2:00 pm and from 6:30 pm to 9:00 pm.