

notre menu découverte

£162 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC, GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT
"BON APPÉTIT"

SOUPE DE CHOU-FLEUR, HUILE AU CURRY ET CITRON VERT
Spiced cauliflower soup, curry oil and lime

~

TERRINE DE BETTERAVES, SORBET AU RAIFORT
Terrine of garden beetroot, horseradish sorbet

~

RAVIOLE DE COURGE MUSQUÉE, FROMAGE PERSILLÉ,
NOISETTES GRILLÉES, BOUILLON DE CITROUILLE
Butternut squash raviole, blue cheese,
toasted hazelnuts, pumpkin broth

~

RISOTTO DE CHAMPIGNONS SAUVAGES, CÈPE, CRÈME DE TRUFFE
Risotto of wild mushrooms, cep, truffle cream

~

TEXTURES DE CÉLERI-RAVE, TRUFFES D'AUTOMNE ET CÉLERI
Textures of celeriac, autumn truffles and celery

~

AMANDINE DE POIRE DU MOMENT, CROUSTILLANT CARAMEL,
SAUCE GINGEMBRE ET SON SORBET
Seasonal pear Almondine, caramel croustillant,
ginger sauce and its own sorbet

~

THÈME SUR LA NOIX DE COCO ET CHOCOLAT GRAND CRU DE MADAGASCAR
Theme on coconut and Madagascar Grand Cru chocolate

Any dish from our Découverte menu may be exchanged for an à la Carte item
at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.