

Vegetarian Lunch

Designed for the whole table only.

5 VEGETARIAN COURSES £95 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 BETTERAVE *

Terrine of garden beetroot, horseradish sorbet

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L'ŒUF TRUFFÉ *

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

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LES CHAMPIGNONS SAUVAGES *

Risotto of wild mushrooms, shaved truffle

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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 Tuesday to Friday from 11:30am to 2:00pm
Excluding weekends and bank holidays.

Vegetarian Dinner

Designed for the whole table only.

7 VEGETARIAN COURSES £190 PER GUEST

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

LE POTIRON

Roast pumpkin soup, blue cheese, biscotti

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LA BETTERAVE

Terrine of garden beetroot, horseradish sorbet

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L'ŒUF TRUFFÉ

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

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LES LÉGUMES D'HIVER

Roasted winter vegetables, cinnamon, carrot purée, red wine essence

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LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms, shaved winter truffle

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LA POIRE

Seasonal pear Almondine, caramel croustillant & sorbet

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LA NOIX DE COCO

Textures of coconut, Madagascar Grand Cru chocolate

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 6:30 pm to 9:00 pm.