



AUTUMN MENU

SCALLOP & LEEK

Sugar salted scallop with marinated leek

or

FRENCH ESCARGOTS WITH GARLIC BUTTER

Pickled red onion, leaf parsley and spinach

MUSHROOM RISOTTO

Seasons mushrooms, Vialone Nano risotto rice and 24 months aged parmesan

or

ROASTED ARCTIC CHAR & BEURRE BLANC

Finnish Arctic char with beurre blanc sauce, roe and cauliflower

or

CHARCOAL GRILLED BEEF BRISKET À LA BOURGOGNE

Beef brisket braised for 14 hours, forest mushrooms and seasons cabbage

ASSORTMENT OF THREE CHEESES

Served with Sardinian pane carasau crispy bread

CHERRY CLAFOUTIS & CARAMEL ICE CREAM

Classic French deluxe pancake from Limousin

or

APPLE PARFAIT & WHITE CHOCOLATE

Parfait made from seasons apples

3 courses 52€

(starter, main course & dessert)

4 courses 58€

(with cheese)

5 courses 64€

(with both starters & cheese)