

STARTERS

SLIGHTLY SMOKED SALMON CARPACCIO - 95
Black Truffle, Miso Apple Dressing (G)

FOIE GRAS TATIN PIE - 125
Confit Shallots, Truffle Chicken jus (G) (D)

WILD MUSHROOMS - 128
Oscietra caviar, Soft Boiled & Deep-Fried Egg
Sweet & Crunchy Chili Dressing (G) (D)

MAIN COURSES

CHESTNUT CAPPUCINO - 140
Roasted Langoustines, Seared Foie Gras,
Gingerbread, Parmesan foam (G) (D) (N)

YELLOW CORN FED CHICKEN BREAST - 180
Seared Foie Gras & Shaved Truffle, Asparagus,
Black Truffle Mashed Potatoes (D)

POACHED TOOTHFISH - 150
Razor Clams, Citrus Dressing, Celeriac Cream,
Glazed Brussel Sprouts, Watercress Emulsion (D) (N) (S)

DESSERTS

MONT BLANC 2.0 - 51
Pavlova Meringue, Candied Chestnuts,
Vanilla & Chestnut Cream (D) (V)

GINGERBREAD FRENCH TOAST - 45
Confit Oranges & Dates, Cinnamon Ice Cream (D) (G) (V)

CHRISTMAS BLACK FOREST BALL - 75
Cherry Sorbet, Chocolate sponge, Confit cherries,
Whipped Vanilla Cream, Chocolate soil (D) (G) (N) (V)