



Entrées

Corn-fed duck liver pate, cider-poached pear
Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
House-made fromage blanc, roast fennel, pickled orange, pine nuts, basil (vego)

Mains

Potato gnocchi, pickled & creamed celeriac, oyster mushrooms, Salers, walnut (vego)
Steamed John Dory, salsa verde, freekeh, broccoli, asparagus, olives
Blue Moki, golden beet, egg, fennel, celery, anchovy mayo
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
Roasted cauliflower, spiced yoghurt, seeds
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, tamarillo, milk sorbet, breton butter biscuit
Cantal, Granny Smith & raisin preserve