



Apéritif

L♥VE
Red Velvet Bellini

Amuse-bouche

CRÈME DE CHAMPIGNONS
Mushroom cream, garlic croutons & black truffle

Entrées

CHÈVRE
Crispy goat's cheese & vegetable roll, baby leaves & cereals

CRABE
Potted crab, soy & ginger dressing, avocado & grapefruit salad

FOIE GRAS
Duck foie gras, dried fruit & salted almond terrine, toasted French brioche & baby leaves

SAINT JACQUES +£3

Scallops roasted with a cider & apple sauce, cauliflower purée

Plats

MAGRET DE CANARD
Roasted breast of duck, green peppercorn sauce, fondant potato

CABILLAUD
Cod, sweet potato & parsnip compote, hazelnut dressing

RISOTTO
Black quinoa risotto, baby spinach & pine nuts, parmesan cream

BOEUF ROSSINI + £6
Fillet of beef "Rossini", port sauce & potato darphin

Dessert

PLATEAU GOURMAND
DESSERT PLATTER FOR 2: raspberry macaroon, salted butter & caramel tiramisu, choco pot & biscuits



£42