



*This menu is
"veganable", please let
us know when booking*



vegetarian

Amuse-bouche

CHOUFLEUR

Cauliflower cream, onion crisp

Entrées

ASPERGES BLANCHES

White asparagus served warm, confit egg yolk,
parmesan biscuit, hollandaise

OR

CANNELLONI

Sweet potato & cabbage cannelloni, cheesy
cream, herbs sauce & Sarasin

OR

CROQU

Truffled croqu with button mushrooms, black
truffle & parmesan

Plats

RISOTTO

Mushrooms risotto, confit garlic and parmesan

OR

RACINES

Roasted root vegetables, sweet paprika cream,
salsify crisps

OR

CELERI

Roasted celeriac, Rossini,
Darphin potato, baby spinach

Dessert

OMELETTE NORVEGIENNE A DEUX

Baked Alaska, raspberries & vanilla cream,
"flambée"

£59