

## À la Carte

Cauliflower with Winter truffle Parsley, white mould cheese and madeira	18
Bovine tartar Smoked eel, oxtail jelly and sourdough	19
Langoustine Mandarin, sofrito, roasted peppers, Romesco sauce	21
Duck liver BBQ celeriac, umeboshi and Taggiasca olives	19
Coquille 'cru' from Erquy Oxtail, Jerusalem artichoke, watercress and black truffle	25
Skrei (5g Asetra caviar € 15, -) * Dill, fennel, salmon roe and smoked Beurre Blanc	26
Sea bass Artichoke, lovage, clams and Romanesco	28
Anjou Pigeon Radish, East - Indian cherry, shiitake, five spices and toast roti	32
Deer Beetroot, goat cheese, green olive, walnut and gravy Royale	32
Holstein Tournedos `Rossini` Winter truffle, duck liver, Cevene onion, potato and gravy of Madeira	38
Seasonal cheese selection Nut fig bread, apple syrup and celery confit	15
Dark Caraibe Caramel, blackberry and pecan	12
Parsnip Raisins in Brandy, coffee and syrup "Naেকে non" double beer	10
Williams pear Curd and honey ice-cream, verveine, and vanilla	10