



Menu Signature

SERVED EVENINGS, WEEKENDS & PUBLIC HOLIDAYS

ENTRÉE + MAIN OR MAIN + DESSERT - **32€**

ENTRÉE + MAIN + DESSERT - **40€**

Entrées



Rotolo filled with forest mushrooms, ricotta & broadbeans, pickled girolles mushrooms, Parmesan cream & truffle oil



Confited pork belly, chorizo & red onion jam, sweet & sour apple purée

Salmon gravelax with beetroot, sundried tomato tartare with cucumber & apple, yuzu scented crème crue, blinis (gluten free = without blinis)

Mains



Slow-cooked pork shoulder, potato mash scented with sage, roasted seasonal vegetables, Poiré & blackcurrant sauce



Seared breast of Guinea Fowl, with truffled stuffing, potato gratin with black garlic, roasted seasonal vegetables, jus & salsa verde



Catch of the day, brown butter potato mash, carrot mousseline, fondue of leeks & baby spinach, Champagne & yuzu sauce

Desserts



Pavlova served with Madagascan vanilla chantilly cream, grapefruit curd, blood orange coulis & blueberries



l'Exotique - creamy kalamansi mousse, matcha tea dacquoise, mango filling, caramelised white chocolate



Selection of 2 cheeses, salad, chutney & caramelised walnuts



= Gluten free



= Vegetarien



= Lactose free