











# La Carte

SERVED EVENINGS, WEEKENDS & PUBLIC HOLIDAYS




## Entrées

-  Rotolo filled with forest mushrooms, ricotta & broadbeans, pickled girolles mushrooms, Parmesan cream & truffle oil / 11€
-  Citrus marinated prawns, served with saffron and Jerusalem artichoke purée, asparagus tips, lemon & parsley oil / 12,50€
-   Confited pork belly, chorizo & red onion jam, sweet & sour apple purée / 12,50€
- Salmon gravelax with beetroot, sundried tomato tartare with cucumber & apple, yuzu scented crème crue, blinis / 12€  
(gluten free = without blinis, lactose free = without cream)

## Mains

-   Saffron & pea risotto with grilled asparagus & Parmesan, sun-dried tomato & almond pesto, Burrata / 22€
-  Slow-cooked pork shoulder, brown butter potato mash, roasted seasonal vegetables, Pommeau sauce & ravigote vinaigrette / 21€
-  Seared breast of Guinea Fowl, with truffled stuffing, potato gratin with black garlic, roasted seasonal vegetables, jus & salsa verde / 22€
-  Catch of the day, brown butter potato mash, carrot mousseline, green beans, lemongrass & Kaffir lime sauce / 23€
-  Slow-cooked lamb rump, potato gratin with black garlic, roast carrot, jus / 24€

## Desserts

- Crème brûlée of the day & homemade biscuit / 8,50€  
(gluten free = without biscuit)
- Valrhona chocolate Charlotte (chocolate mousse & ladyfinger biscuits), with raspberry coulis & raspberry macaron ice-cream / 10€
-  Selection of 2 cheeses, salad, chutney & caramelised walnuts / 10€
-  Pavlova served with Madagascan vanilla chantilly cream, grapefruit curd, blood orange coulis & blueberries / 11€
-  l'Exotique - creamy kalamansi mousse, matcha tea dacquoise, mango filling, caramelised white chocolate / 11€