

## LES SNACKS

Almonds .....	65
Olives .....	65
Anchovies, toast & lemon .....	150
Three hard cheeses .....	165
Charcuterie plate .....	185
Mixed plate .....	250
Chorizo Basque .....	95
Jambon de Kintoa .....	155
Green salad .....	65

## LES APÉRITIFS

Champagne .....	210
Prosecco .....	170
Helles Lager .....	75
Poiré Cider .....	85
Negroni .....	145
Dry Martini .....	145
Suze Tonic .....	145
Chartreuse Tonic .....	145
Cinot & Tonic.....	115

## LE MENU

Your choice of  
starter, pasta, main course & dessert.

7 4 5

## LES ENTRÉES

White asparagus, radish & chervil .....	190
Oyster mushroom, preserved lemon & egg yolk.....	185
Poached duck egg 'meurette', red wine sauce, lardo, crutons & mizuna .....	175
Duck rilette, foccacia, Dijon & cornichons .....	185
Beef tartare, brunt spring onion, breadcrumbs & xipister.....	190

## LES PÂTES

Fermentata 'cacio e pepe' .....	195/265
Spaghetti pistou with pistage .....	195/265
Agnolotti with ricotta, goat cheese, ramson & tardivo .....	235

## LES PLATS

Tian de Légumes Provençal, panisse & basil .....	335
Char, green asparagus, lettuce, samphire & shrimp 'beurre monté' .....	395
Duck breast, wild asparagus, Swiss chard 'anchoïade' & jus .....	425

Please let us know of any allergies.