

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

Green asparagus, egg mimosa & ramson oil	190
Glazed lion`s mane mushroom & hazelnuts	195
Wild asparagus, colatura & pecorino	185
Nettle soup, poached duck egg & crutons	175
Duck rilette, foccacia, Dijon & cornichons	185

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 peas, lettuce, samphire & shrimp 'beurre monté'	395
Pigeon, white asparagus, pumpkin seeds pesto, Swiss chard 'anchoïade' & jus	425

Please let us know of any allergies.