



CUISINE-À-MANGER · SUNDAY 31 MAY

MOTHER'S DAY

menu

Amuse-bouche

Black cherry tomato gazpacho with rosemary croutons

Starters

Bømlo salmon tartare with redcurrants, green asparagus and lime-flavoured whipped cream

or

A mint and pea tartlet, with a Parmesan shortcrust pastry base and horseradish ice cream

Main courses

Dombes duckling fillet, roasted plums and pan-fried foie gras, reduced gravy

or

Basque-style line-caught pollock, new potatoes, Iberian chorizo emulsion

or

Carnaroli risotto with a fricassee of green asparagus and morel mushrooms

Desserts

Strawberry salad, Madagascar pepper savarin biscuit, basil sorbet

or

Valrhona grand cru chocolate, whipped ganache with Sicilian pistachios and fresh raspberries

69€

Prices include VAT and service · List of allergens available on request