

WEEKLY SET LUNCH

Appetizers

Blue Cheese & Romaine Salad (V)

pears • spicy walnuts • croutons

Salmon Tartare “Mimosa”

yuzu • cucumber • dill

Sautéed Foie Gras

apple confit • crunchy lentils • bacon • red wine sauce

Soup

Cauliflower Soup

Boston lobster • granny smith • almonds • curry oil

Main Courses

Baked Cod

smoked clams • tomato confit • parisian potatoes • creamed leeks • onion jus

Grilled Lamb Cutlets

Kenya beans • pearl onions • potato gratin • sweet garlic • rosemary jus

Chef's Roast of the Day

seasonal vegetables

Saffron Risotto (V)

crispy courgettes • rocket • red pepper essence

Desserts

Soufflé

banana / vanilla / chocolate

Bitter Chocolate Fondant

morello cherries • Tahitian vanilla ice cream

Seasonal Fresh Fruit Platter

3-course 468 per person

4-course 548 per person

(V) Vegetarian Dish

If you have any food allergies, please inform our staff.