



## MENU DE SAISON



**Starter, Main, Dessert: 41 €**

(Lunch and dinner)

**Starter, Main Course or Main Course, Dessert 34 €**

(Served lunchtime except weekends and bank holidays)

### Starters

#### **Homemade smoked mackerel, tender potato cubes**

Pickled red onions, fried capers

#### **Perfect egg with Jerusalem artichoke cream**

Toasted bread and foie gras butter (SG)

#### **Bouchot mussels in a nage with Madras curry and lemon**

Candied red pepper (SG)



### Main Courses

#### **Iberian pig pluma, five spice sauce**

Sweet potatoe mash with vanilla, spinach and crisps (SG)

#### **Farmed guinea fowl, poultry juice**

Exotic cauliflower puree, roasted pineapple (SG)

#### **Cod back, venere rice risotto with confit fennel**

Saffron sauce (SG)



### Desserts

#### **"Guyot" pear caramel dome**

Hazelnut and Pecan nut financier, pear sorbet

#### **Tiramisu du Petit Jardin**

Anise ice cream

#### **Lemon "trompe-l'oeil"**

Kosher salt shortbread, lemon sorbet

**Cheese platter (SG)**

**extra 4 €**