



Set Lunch

2 courses \$348

Starter

Hamachi Carpaccio, Oyster Dressing, Bellota Ham

Prime Beef Tartare, Burrata, Blueberries, Walnuts

Lentil Soup, Grilled Foie Gras Dices, Bacon Foam

63° Eggs, Leek & Potato Sauce, Smoked Salmon

Mozzarella Ravioli, Eggplant, Basil, Tomatoes

Main Course

Autumn Truffle Risotto, King Oyster Mushrooms

Atlantic Roasted Scallops, Butternut, Gnocchi, Hazelnut Emulsion

Hake, Baby Spinach, Squid, Mussels & Tomato Sauce

Wild Boar Tagliatelle, Beetroot, Pine Nuts, Red Wine Sauce

Challans Duck, Pearl Barleys, Orange, Grilled Leeks

Dessert \$78

Poached Pear, Redcurrant Sauce, Roasted Flour Chantilly

Blackberry Cake, Chestnut Chantilly, Grand Marnier Ice Cream

Pistachio Choux, Almonds Ice Cream, Orange Zest

Green Tea Mousse, Yuzu Jelly, Lemon Sorbet

Coffee or Tea

Petit Fours

Three Cheeses From our Cellar \$80

Warm Mont d' Or, Walnuts & Grapes Salad \$160

With a Glass of our daily Red Wine, White Wine or Champagne \$98