

Valentine's Tasting Menu

5 Course | €85

SNACK	
Roasted Aubergine Tart	
Served with a Parisian French Martini or a Mocktail of your choice	
STARTER COURSE	
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Cauliflower Croquette (1,7,17)	
Cashew Ricotta, Fermented Mayonnaise	
MIDDLE COURSE	
Root Vegetable Pithivier (1,5,18,16)	
Parsnip, Celeriac, Carrot, Lentils	
MAIN COURSE	
Braised Fennel (7,18)	
Broad Beans, Saffron Sauce, Pickled Mustard	
Or	
Roasted Pumpkin (1,5,6)	
Beetroot, Pickled Mushrooms, Chestnut	
DESCEPT COURSE	5
DESSERT COURSE	
Honey, Pistachio and 64% Chocolate Choux Bun (1,5,6) Sea Salt and Lemon Ice Cream	
sea sait and Lenion ice Cream	
TO FINISH	
Petit Fours (1,5,6)	

