

Starters

CAULIFLOWER & SAFFRON SOUP

Roasted cauliflower, saffron, parmesan & crème fraiche

DUCK FOIE GRAS & BRIOCHE CROSTINI

Onions candied in red wine, caramelized escalopes of foie gras, toasted brioche & aromatic spices

CARNAROLI RISOTTO

Field mushrooms, sautéed kale, porcini, Taleggio cheese & white truffle cream

Mains

URUGUAY BEEF BAVETTE

Served with triple cooked chunky potatoes

FREE RANGE COQUELET (BONELESS BABY CHICKEN)

Served with triple cooked chunky potatoes

MILK FED VEAL SIRLOIN (uncooked approximate weight of 300gr)

Served with triple cooked chunky potatoes

BAKED FRESH SALMON SUPRENE

Pancetta & black mussel chowder, bok choy, roasted cherry tomatoes & fine herbs

MANOUCHÉ BURGER

Sesame milk bun, 200gr Black Angus beef patty, lettuce, beef tomato, caramelized onions, truffle & garlic mayo & Brie monsieur

Sweet

Choice from our display