

Marinated olives	5.	Homemade blood pudding	17.
served warm, red wine, orange and rosemary		apples, cipollini onions and apple cider vinegar sauce	
Homemade breads	5.	Bone marrow and snails	17.
Kalamata and sundried tomatoes, sesame seeds and cheese		garlic and parsley, jerusalem artichokes and black garlic, meat jus	
Sarladaise potatoes	8.	The raviolis	17.
fried in duck fat, salted herbs aioli		hand made, ask your server	
Cheese fondue	11.	Foie Gras au Torchon	20.
spicy tomatoes, balsamic reduction and young arugula		strawberries and long pepper, white wine caramel and homemade brioche	
Leek pancake	12.	Veal shortrib	26.
eggplant caviar, buffalo ricotta, lemon and honey		saffron risotto and confit tomatoes	
Boston lettuce	12.	Highland beef scoters	32.
homemade cesar dressing, daisy buds, sunflower seeds and sultana raisins		pont-neuf potatoes, broccoli, foie gras bearnaise and red wine sauce	
Iceland cod	14.	Daily catch	market priced.
panko breaded and fried, herb pesto and salad, fennel, lemon and tobiko		ask your server	
Skatewing	15.	Blind trust	par pers. 65.
like a putanesca		wine pairing	par pers. 35/50.
Mushroom tagliatelle	15.	Tiramisu	8.
wild and cultivated mushrooms, pecorino Romano and mascarpone		classic, coffee and cocoa	
Salmon tartar	16.	Crème brûlée	6.
Granny Smith, fennel, lime and grainy mustard		The chocolat	11.

