



Chef's Counter Experience Menu

Scallop

smoked avocado, artichoke, horseradish

Beef

chive, radish, egg yolk

Foie gras

sesame vegetables, ginger, bonito dashi

Brill

cep, pearl barley, baby leek

Venison

red cabbage, salsify, walnuts

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Optional selection of cheese (10.5 supplement)

Goat's yoghurt

Russet apple, rhubarb, ginger

Caramelised milk

ginger, fromage frais, almond

Petit fours

Wines to accompany the menu are available,
please ask our sommelier