

## CHEFS MENU

*Toasted brioche with asparagus, grapefruit, crème fraîche and samphire*

*Baked marrow and braised veal with morilles and sourdough bread*

*Pea soup with an open ravioli with asparagus and sea lavender*




\*\*\*

*Fish of the day*

*(our staff will inform you on our fish of the day)*

*Lamb shoulder with mousseline of green olive, Caviar d'Aubergine and jus*

*Aubergine tournedos with Madeira jus, truffle, toast and red lentil tofu* 

\*\*\*

*Charlotte of rhubarb, vanilla and elderflower*

*Crème Brûlée*

*Selection of cheeses with nut bread and honeycomb*

**44.5 per person**

*3 course wine pairing 20.5*

*Tasting arrangement 15.5*

*Please ask for the options to add additional courses.*

*All menu items can be ordered individually.*