



## COLD CUTS & CHEESES

<b>Cold Cuts Platter</b>	35
Chef's Selection Of Cold Cuts   Pickles Toasted Sourdough	
<b>Tomino Cheese</b>	25
Wrapped With Parma Ham   Acacia Honey   Crostini	
<b>Artisanal Cheese Platter</b>	24/28
Selection of 3 or 4 Regional Cheeses   Crackers Sourdough	
<b>Oven Baked Camembert Cheese (V)</b>	20
Rosemary   Garlic   Crostini	
<b>Selection Of Charcuterie</b>	
◦ <b>Saucisson</b>	12
◦ <b>Duck &amp; Pork Terrine</b>	12
◦ <b>Parma Ham</b>	12
◦ <b>Duck Rilette</b>	12

*Served with Bread and Homemade Pickles*



## SOUP

<b>Wild Forest Mushroom Velouté (V)</b>	16
Parsnip Crisps   Truffle & Comte Emulsion Fresh Seasonal Truffles	
<b>Classic French Onion Soup</b>	16
Gruyère   Artisanal Toast   White Wine   Beef Stock	

# DINNER ALA CARTE MENU

## APPETISERS

<b>Pan-Seared Foie Gras</b>	32
Grapes   Parsley   White Wine Vinegar Chicken Jus	
<b>Octopus and Tiger Prawn Niçoise Salad</b>	28
Octopus Leg   Red Sea Prawns   Butterhead Lettuce Olives   Quail Eggs   Ratte Potatoes Cherry Tomatoes   Haricot Vert	
<b>Classic Beef Tartare with Hand Cut Fries</b>	28
Capers   Cornichon   Onions   Organic Egg Yolk Mustard	
<b>Seared Atlantic Scallops</b>	24
Celeriac Purée   Edamame Beans   Sea Urchin Sauce	
<b>Home-Cured Salmon</b>	22
Oranges   Dill   Caviar   Arugula   Lemon Dressing	
<b>Assorted Heirloom Tomatoes (V)</b>	22
Heirloom Tomatoes   Ashed Goat Cheese Shallot Rings   Aged Balsamic Reduction	
<b>Toasted Sourdough (V)</b>	8
French Pamplie Butter   Ligurian Olives Roasted Honey Garlic	



## MAIN COURSE

<b>Grilled Wanderer Barley-Fed Angus Striploin MB4+ (200g)</b>	48
Arugula   Parmigiano   Compound Salt Flakes Kampot Peppercorn Jus	
<b>Roasted Baby Lamb Rack</b>	48
Romesco Mashed Potato   Garlic Confit Zucchini Flower Fritters   Port Wine Sauce	
<b>Pan-Seared Iberico Pluma</b>	46
Garlic Brussels Sprouts   Toasted Almonds Apple Celeriac Purée	
<b>Duck Leg Confit</b>	36
Roasted Duck Fat Marble Potatoes   Red Onion Jam	
<b>Seared Kuhlbarra Barramundi</b>	36
Creamy Polenta   Heirloom Carrots   Crustacean Reduction	
<b>Mustard Crusted Baby Chicken</b>	34
Potato Paille   Roasted Parsley Tomatoes   Mirepoix Jus	
<b>Eggplant Parmigiana (V)</b>	26
Mozzarella Cheese   Basil   Marinated Tomatoes Wild Rocket   Caper Berries   Tomato Sauce	

## PASTA & RICE

<b>Spaghetti alla Chitarra</b>	38
Red Sea Prawns   Scallops   Mussels   Sardinia Bottarga Lemon Crumbs   Lobster Sauce	
<b>Aged Acquerello Risotto (V)</b>	32
Truffle Purée   Grana Padano   Seasonal Fresh Truffles	
<b>Ricotta &amp; Porcini Ravioli (V)</b>	24
Sage   Beurre Noisette   Sautéed Porcini Mushrooms Black Pepper	

## SIDES

<b>Truffle Fries</b>	18
<b>Brussels Sprouts with Lardon</b>	18
<b>Cauliflower Gratin</b>	16
<b>Potato Purée with Mushrooms and Arugula Crisps</b>	16
<b>Grilled Asparagus with White Corn, Tomato &amp; Lime Vinaigrette</b>	16



## DESSERTS

<b>Tiramisu</b>	20
Ladyfinger Sponge   Coffee Syrup   Mascarpone Cream Dark Chocolate Shavings	
<b>Citrus Crème Brûlée</b>	16
Vanilla Pod   Orange Zest   Fresh Berries	
<b>Churros con Chocolate</b>	16
Orange Zest   72% Valrhona Chocolate Cinnamon Orange Sugar   Flowers from the Garden Vanilla Ice Cream	