

SURPRISE MENU

4 COURSES	48
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5 COURSES	60
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SUPPLEMENT	
CHEESE INSTEAD OF SWEET	+5
BETWEEN INSTEAD OF SWEET	+7.5

MATCHING WINES



WE CAN OFFER THE MENU VEGETARIAN, BUT IT IS NOT POSSIBLE TO ORDER A VEGAN MENU.

DO YOU HAVE AN ALLERGY?
PLEASE NOTIFY US.

OLIVE A LA CARTE

ENTREE

CARPACCIO	12
ROCKET PARMESAN CHEESE TRUFFLE	
BISQUE	12
LOBSTER CHIVES	
NORTHSEACRAB	22
VADOUVAN LIME LAVAS	
STEAK TARTARE	18
CELERIAC BLACK GARLIC	
SCALLOP	22
EEL EGGPLANT MISO LEEK BBQ	
HALF DOVER SOLE	24
ARTICHOKE CITRUS SOURDOUGH	
LEEK BBQ	17
MORELS LAVAS	
SWEETBREAD	24
EGGPLANT SESAME MISO	

OLIVE & FENNEL A LA CARTE

MAIN COURSE

SUCKLING LAMB

33

PEAS | ARTICHOKE | LAVAS | OWN GRAVY

VEAL TENDERLOIN

35

LEEK | BLACK GARLIC | SAUCE BÉARNAISE

ANJOU PIGEON

35

MORELS | CAULIFLOWER | CITRUS | COGNAC

CODD

28

GREEN OLIVES | CITRUS | WILD GARLIC

DOVER SOLE

39

CITRUS | LITTLE GEM

FILLET STEAK ROSSINI

39

MADEIRA | TRUFFLE

FILLET STEAK

31

CELERIAC | SAGE

BEEF TENDERLOIN

31

ROCKET | PARMESAN CHEESE | TRUFFLE JUS

SPECIALTIES

FILLET STEAK STROGANOFF

33

AUTHENTIC RECIPE

BEEF WELLINGTON

35 PP

2 PERSONS | RESERVE 24 HOURS IN ADVANCE