



## EXPRESS LUNCH

Two Courses \$558 | Three Courses \$658  
Additional Course \$98

### I

4 meat pâté, chicory and green apple salad; Mustard ice cream.

Artichoke wedges coated in an orange bigarade sauce, quince puree;  
Roasted hazelnuts and pine nuts.

Boudeuse oysters *Gaya* style.

Skate wing in jelly – Pig ears / leeks / capers / pearl onions. Parsley mayonnaise.

Mullet crudo, coriander and lime, balsamic vinegar; Cream of celeriac / lemon gel.

### II

9 Conduit Street biscuit, green cabbage fondue and smoked bacon.

Meurette egg our way.

Grilled squid, Venere black rice, Eriang sauce.

Pierre TT duck foie gras soup, pan-seared cockles and razor clams with tandoori spices.

### III

Grilled porgy, grated bottarga; cream sauce / green olives / parmesan / red amaranth.

Pan-seared john dory in a foamy butter flavoured with Espelette chilli ; quinoa and romanesco.

Braised and mashed topinambours with black *Melanosporum* truffle, Beaufort,  
Lamb's lettuce;  
Dehydrated Paris button mushrooms.

Noir de Bigorre pork rack roasted with sage, mashed potato / black garlic.  
Straw potato. Herb salad and turnip daikon.

Grilled beef entrecote, nettle cream, braised carrot and bone marrow toast.  
Wine sauce.

Shredded chicken on spelt, caramelised salsify, radicchio.

### IV

Selection of French cheeses from the master refiner Bernard Anthony.

Irish coffee: coffee whiskey panna cotta, Guinness beer, yoghurt sorbet, milk foam.

Chocolate cake with nuts, blackcurrant sorbet.

Lychee pulp velouté, cubes of coconut milk, Sauternes jelly, rose parfait, pomegranate sorbet.

Orange PG cheesecake, sablé biscuit.