



AN EXCLUSIVE FOUR-HAND DINING EXPERIENCE CURATED BY  
CHEF ALEX DILLING AND CHEF PHIL HICKMAN

# LE MENU

IBERICO HAM CROQUETTE, SEA URCHIN AND SHISO  
*CHEF ALEX DILLING*



SUMAC SPICED MELON AND AVOCADO TERRINE, PARMESAN SABLÉ  
*CHEF PHIL HICKMAN*



AMAEBI TARTARE WITH BLACK TRUFFLE VINAIGRETTE  
*CHEF ALEX DILLING*



QUAIL BREAST, FRENCH BEAN SALAD, GEM LETTUCE AND BOIS BOUDRAN SAUCE  
*CHEF PHIL HICKMAN*



AGED KALUGA CAVIAR, CRÈME CRU, ALFONSINO AND TOMATO GELÉE  
*CHEF ALEX DILLING*



ROASTED FILLET OF TURBOT WITH MARJORAM, ROOT VEGETABLES AND MORELS,  
"VIN JAUNE" SAUCE  
*CHEF PHIL HICKMAN*



LIMOUSIN VEAL SWEETBREAD, AGED PARMESAN, CANTABRIA ANCHOVY AND POMELO  
*CHEF ALEX DILLING*



PAN-FRIED BRITANNY BLUE LOBSTER MEDALLION AND GINGER FLAVOURED VEGETABLE JULIENNE,  
WHITE PORT SAUCE  
*CHEF PHIL HICKMAN*



TOTTORI WAGYU SIRLOIN, POTATO, BLACK TRUFFLE AND PERTUIS ASPARAGUS  
*CHEF ALEX DILLING*



SURPRISE OF KIRSCH AND GRIOTTES ON A CHOCOLATE SPONGE BISCUIT, CHERRY SORBET  
*CHEF PHIL HICKMAN*



PETITS FOURS