

STARTERS

Devonshire crab cake, fennel and frisée salad, sweet mustard dressing

Barigoule artichoke and toscany pecorino ravioli, lardo di Colonnata, barigoule emulsion with olive oil

Pesto soup with spring vegetables and confit pork belly

MAIN COURSES

Scottish scallops and spring vegetables “blanquette”, creamy veal jus

Corn Fed Breast of Chicken, green asparagus and morels in yellow wine d’Arbois creamy sauce

Cottage pie of braised cheeks of Aberdeen Angus beef

DESSERTS

Strawberry jelly, sweet paste powder, fresh wild strawberries, lighten « fromage Blanc »

Chocolate tea cake, milk chocolate mousse, Manjari intense chocolate mousse, chocolate sauce, hazelnut crunch

New York style cheese cake, lime foam, white chocolate and lime cream, rocket, candied, fennel and celery