

# Lunch Menu

€55

Tagliatelle with anchovy soffritto, lemon breadcrumbs  
Chilled buttermilk and cucumber velouté, goat cheese mousse  
Smoked grey mullet rillettes with pickled kohlrabi and verjus

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Stone bass with red prawn, leek and spinach fricassee  
Ibérico Presa with aubergine and pine nut miso, bitter leaves  
Veal loin with baby gem lettuce, horseradish & caramelised cauliflower

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Saint Nectaire with pressed dried fruit  
Chocolate Sabayon Tart, orange ice cream  
Savarin with roasted pineapple and coconut sorbet