

SUNDAY LONG LUNCH

“MEDITERRANEE”

& Live Entertainment

SUNDAY, 26TH NOVEMBER 2017
from 11.30am

MENU

Première Assiette - Centre table

Zucchini stuffed with salted cod brandade, Pissaladière

Calamari " Chipirons " & rocket

Deuxième Assiette – Main course - choice of

“Bouillabaisse”, today’s fish with a scampi soup, aioli & grilled bread

Braised Wagyu beef shin “Camargue” style with orange, semolina & tomato Tian

Lamb sirloin with wild thyme, potato “Bataille” ratatouille Nicoise

Le Dessert - choice of

Apricots & almonds frangipane tart, vanilla & orange blossom sauce, orange sorbet

Profiteroles with iced Nougat & warm chocolate sauce

Two farmhouse cheeses, figs & honey chutney, baguette

Sides

Baguette & Lutèce truffle butter 9.0 - Pomme frites 9.0 - Mixed salad leaves 9.0

The 3 Course Lunch a glass sparkling on arrival & matching Provence wines 98.0 per person

The 3 Course “Mediterranee” Lunch 75.0

Entrée Centre table & main course 65.0

2 course main & dessert 58.0

Menu subject to market availability

Vegetarian menu available