

TABOU

{ ENTRÉES }

HUÎTRES AU NATUREL

Freshly shucked oysters with banyuls vinegar

20 / 36

HOMARD D'EAU DOUCE

*Kangaroo Island Marron with stinging nettle
butter, lemon and baby sorrel*

24

BOUDIN BLANC DE LAPIN

*Truffled rabbit sausage with savoy cabbage,
onion purée and red wine sauce*

22

TARTE TATIN DE CANARD

*Confit duck and caramelised onion tart tatin
with mustard cress and black olives*

18

CASSOLETTE DE RIS DE VEAU

*Sauté of veal sweetbreads, snails
and wild mushrooms*

19

CAILLE

*Ballotine of quail, boudin noir and
pigs trotter with apple purée*

17

SOUFFLÉ AU FROMAGE

*Twice baked gruyere and
goat's cheese soufflé*

18

{ PLATS PRINCIPAUX }

POISSON

*Blue eye fillet with scampi filled zucchini flower,
clams and provençale sauce*

34

PIGEONNEAU

*Squab with lentil, liver and lettuce parcels
and a game sauce*

34

AGNEAU

*Roast lamb saddle with confit garlic,
ligurian olives and eggplant*

32

LONGE DE PORC

*Roast pork loin with confit cheek, braised hock
and savoy cabbage*

32

FOIE DE VEAU

*Seared calves liver with colza greens,
dauphinoise potato and aged sherry vinegar*

26

CHEVREUIL

*Venison loin baked in pastry with spinach,
cèpe mushrooms and poivrade sauce*

34

{ STEAKS }

CÔTE DE BŒUF

*450gm Aged and grain fed rib of beef with lemon,
anchovy and parsley butter*

35

STEAK FRITES SALADE

*Aged and grain fed sirloin or scotch fillet
with chips and salad*

SIRLOIN 250gm

28

SCOTCH FILLET 250gm

28

{ SUPPLÉMENTS }

PURÉE DE POMMES DE TERRE AUX TRUFFES

Truffled potato puree 15

CHIPS or SALAD or POTATO PURÉE 6

VEGETABLES 6

BAGUETTE 5

{ SAUCES }

BÉARNAISE, CAFÉ DE PARIS

MOËLLE (Bone Marrow)

CHAMPIGNONS 4

TRUFFES 12

{ Chef De Cuisine }

JACOB BROWN