

harvest.

fish / meat / vegetarian

€ 92 - pp

*amuse + 5 courses

horse mackerel. bisque sauce.
kale. kaffir oil.

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melon. cherry tomato.
cucumber. granny Smith
gazpacho.
bloody Mary granita.

wild mushroom.
bbq corn.
polenta.
guanciale.

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shrimp and ricotta raviolo.
shrimp tartaar.
parmesan foam.

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dover sole.
paprika. capers.
potato mousseline.
beurre noisette.

stuffed quail. pork sausage.
celeriac creme.
topinambour.
girolle mushrooms.

aubergine.
romesco sauce.
bulgur.
harissa.

poached green figs.
buttermilk panna cotta.
fig sorbet.
oat crumble.

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cheese selection
€7 sup. inst. dessert.
€14 cheese selection.

pairings

wine €48
botanical €36

harvest.

~ a la carte ~

bites

sourdough bread & butter. 5

creuse oysters. plum. cherry vinaigrette. bloody Mary granita. 7

beef tartare. brioche toast. purslane. 14

starters

horse mackerel. bisque sauce. kale. kaffir oil. 20

melon. cherry tomato. cucumber. granny smith gazpacho. 18

bbq tiger prawns. gochujang butter. 24

polenta. bbq fresh corn. wild mushrooms. 20

mains

dover sole. pil pil sauce. samphire. 40

dry aged Holstein entrecote. fries. mayonnaise. 42

home-made pappardelle. girolles mushrooms. parmesan foam. 25

roasted aubergine. pomegranate glaze. romesco. puffed bulgur. 20

dessert

dame blanche. 12

chocolate mousse. miso ice cream. buckwheat. 9

cheese selection. 14

Extras

creuse oysters nature 5 pp