

STARTERS

“Gillardeau” Oyster N°3
6/pce

Classic Steak Tartare 22

Smoked Salmon 19

Pissaladière Tart (v) 20

Salmon Tartare 19

Butter Head Lettuce &
Blue Cheese Salad (v) 18

3 Sashimi Selection 28

Baked Potato & Caviar 42

Grilled Langoustine 38

Chicken Caesar Salad
(v option) 21

Caviar

(Served with Blinis & Classic Condiments)

Oscietra

30g 110

50g 179

125g 441

Kristal

30g 84

50g 143

125g 410

Beluga

30g 231

50g 378

125g 924

MAINS

Tenderloin “Rossini” with
Australian Black Truffle 88

Halibut, Courgettes,

Crispy Caviar & Champagne 60

Mussels Marinière 22

Miso Black Cod 48

Gnocchi, Provolone (v) 25

Dover Sole Grenobloise 55

Truffle Risotto (v) 45

Lobster & Heritage Tomato
Salad, Ponzu Dressing 65

Grilled Ribeye & Bernaise 57

SIDES

Baby Gem & Parsley 7

Maitake Mushroom 12

Tomato & Onion Salad 12

Yellow Wax Beans 12

Ratatouille 12

Mixed Leaves 9

Parmesan Chips 12

French Fries 10

Truffle Mash 20

DESSERTS

Calvados Soufflé 19

Chocolate Almond Tart 15

Sticky Toffee Pudding 15

Ice Cream Selection 12

Crêpe Suzette Flambé 34

(For two to share.

Please kindly check availability with your waiter)

(v) = vegetarian

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.