

SET LUNCH

SUMMER IN PROVENCE

3-courses: \$308 per person, plus coffee or tea

TO START

Hors d'Oeuvre Trolley

Ajo Blanco *VDN*  
chilled almond soup with garlic

Tomato *SF*  
concassé, cherry tomatoes with basil, cuttlefish, crispy capers

Seabass Carpaccio *D*  
marinated in herbs and salt, lemon stracciatella, samphire

Melon *DP*  
marinated in port wine, Bellota ham

TO CONTINUE

Carving of the Day

Pink Seabream *DE*  
mini courgettes, ratatouille, green crumble,  
saffron baby potatoes  
*supplement \$68*

Yellow Chicken *D*  
stuffed with spinach, chicken jus, fresh corn, riquette

Alpilles Lamb *D*  
lamb rack, Provençale tomato, pink garlic, ricotta, socca  
*supplement \$118*

Spelt Risotto *VD*  
glazed turnip, olives, carrot, confit melon, ricotta

TO FINISH

A choice of dessert from the trolley

Citron Givré *DE*  
lemon and basil sorbet, granité and yoghurt foam

| CARVING<br>OF THE DAY | MON          | TUE          | WED       | THU              | FRI            | SAT             |
|-----------------------|--------------|--------------|-----------|------------------|----------------|-----------------|
|                       | Rack of Lamb | Suckling Pig | Prime Rib | Salmon Coulibiac | Spring Chicken | Beef Wellington |

Our set menu is prepared for one person, and is not available for sharing

If you have an allergy or intolerance, please let us know before ordering. Gluten-free may be available on request.

*V* vegetarian    *D* dairy    *E* egg    *N* nuts    *P* pork    *Gf* gluten-free    *SF* shellfish

# SUMMER IN PROVENCE

## TO START

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| <b>Ajo Blanco</b> <i>VDN</i>                                          | 118 |
| chilled almond soup with garlic                                       |     |
| <b>Tomato</b> <i>SF</i>                                               | 148 |
| concassé, cherry tomatoes with basil, cuttlefish, crispy capers       |     |
| <b>Seabass Carpaccio</b> <i>D</i>                                     | 168 |
| marinated in herbs and salt, carpaccio, lemon stracciatella, samphire |     |
| <b>Melon</b> <i>DP</i>                                                | 148 |
| marinated in port wine, Bellota ham                                   |     |

## TO CONTINUE

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| <b>Pink Seabream</b> <i>DE</i>                                     | 308 |
| mini courgettes, ratatouille, green crumble, saffron baby potatoes |     |
| <b>Yellow Chicken</b> <i>D</i>                                     | 258 |
| stuffed with spinach, chicken jus, fresh corn, riquettes           |     |
| <b>Alpilles Lamb</b> <i>D</i>                                      | 398 |
| lamb rack, Provençale tomato, pink garlic, ricotta, socca          |     |
| <b>Spelt Risotto</b> <i>VD</i>                                     | 158 |
| glazed turnip, olives, carrot, confit melon, ricotta               |     |

## TO FINISH

|                                                  |     |
|--------------------------------------------------|-----|
| <b>Citron Givré</b> <i>DE</i>                    | 128 |
| lemon and basil sorbet, granité and yoghurt foam |     |

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