SET LUNCH

WHITE ALBA TRUFFLES

3-courses: $338/person, with coffee or tea | Add freshly shaved truffles to your dish, $98/g

TO START

Hors d'Oeuvre Trolley

Jerusalem Artichoke Salad *V D N*
Alba white truffle, Comté, mâche, hazelnut vinaigrette

Scallop Carpaccio *D SF*
mizuna salad, pink peppercorns, dill crème fraîche

Scrambled Organic Eggs *D E*
chicken jus
served with 2g freshly shaved Alba white truffle

Cauliflower Velouté *V D*
Alba white truffle, crispy chickpeas

TO CONTINUE

Carving of the Day

Chicken Supreme *D*
Alba white truffle, salt-baked celeriac, potato mousseline, chicken jus

Veal Blanquette *D E*
Alba white truffle, fresh pasta, Paris mushrooms, croutons
supplement $58

Cod *D*
confit leek, roast potatoes, beurre blanc

Chestnut Ravioli *V D E*
matsutake mushrooms, Parmesan sauce
served with 1g freshly shaved Alba white truffle

TO FINISH

A choice of dessert from the trolley

Citrus *D E*
local honey ice cream, lemon, Madeleine

CARVING 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

WHITE ALBA TRUFFLES

TO START

Jerusalem Artichoke Salad *VDN* — 168
Alba white truffle, Comté, mâche, hazelnut vinaigrette

Scallop Carpaccio *DSF* — 168
mizuna salad, pink peppercorns, dill crème fraîche

Scrambled Organic Eggs *DE* — 218
chicken jus
served with 2g freshly shaved Alba white truffle

Cauliflower Velouté *VD* — 128
Alba white truffle, crispy chickpeas

TO CONTINUE

Chicken Supreme *D* — 268
Alba white truffle, salt-baked celeriac, potato mousseline, chicken jus

Veal Blanquette *DE* — 308
Alba white truffle, fresh pasta, Paris mushrooms, croutons

Cod *D* — 228
confit leek, roast potatoes, beurre blanc

Chestnut Ravioli *VDE* — 238
matsutake mushrooms, Parmesan sauce
served with 1g freshly shaved Alba white truffle

TO FINISH

Citrus *DE* — 128
local honey ice cream, lemon, Madeleine

Add freshly shaved White Alba truffles to your dish, $98/g

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