

**cold and warm starters**

<b>Chicory Salad</b> with asparagus, strawberries, Stracciatella di burrata and balsamic dressing	21.50	<b>V</b>
<b>Classic Prawn Cocktail</b> with avocado fan and cocktail sauce	26.00	
<b>Loup de Mer Ceviche</b> with orange, pomegranate, coriander, lime and mango balsamic dressing	28.50/46.00	
<b>Marinated Beetroot Carpaccio</b> with Greek feta, apple and peanut brittle	19.50	<b>V</b>
<b>White Asparagus</b> with Hollandaise or with melted butter and dry-cured ham	26.00 29.50	<b>V</b>
<b>Wild Caught Italian Scampi Carpaccio</b> served raw with lemon zest, finely sliced pepperoncini, fleur de sel with orange and garlic oil	31.00	
<b>Well-seasoned Beef Tartare</b> with potato foam, fried onions and shavings of salt-cured egg yolk	28.50/39.50	
<b>Tomato and Date Tartare</b> with avocado cream and herb salad	19.50	<b>V</b>
<b>Madame Sum Soup Dumplings</b> served in Asian broth with smoked BBQ brisket, pulled duck and pork fillings (assortment of 3)	25.00	
<b>Baked Tartelette</b> with asparagus, parmesan and parmesan foam	24.50	<b>V</b>
<b>Pan-fried Duck Liver</b> with grilled pineapple, pineapple chutney and homemade brioche	30.50/49.00	
<b>Pearl Barley Risotto</b> with lemon zest and pan-fried Argentinian prawns	29.00/55.00	
<b>Bone Marrow</b> cooked whole with fleur de sel, served with herb salad	17.50	
<b>Celeriac and Apple Cream Soup</b> with fried scallop	17.00	
<b>White Asparagus Cream Soup</b> with morels	15.50	<b>V</b>

**soups**

Dishes marked **V** are either **vegetarian or vegan**

*Please do not hesitate to ask a member of staff about any allergens in our dishes.*