

cold and warm starters

Chicory Salad with orange fillets, dates, pumpkin seeds, cranberry and white balsamic vinegar	17.50	V
Lamb's Lettuce with egg, bacon, croutons and French dressing or with roasted herb mushrooms and balsamic dressing	16.50 17.50	V
Marinated Beetroot Carpaccio with pear, feta and pumpkin seed brittle served with lamb's lettuce	18.00	V
Homemade Asian Spring Rolls with spicy mango chutney, small herb salad and sesame vinaigrette	19.50	V
Duck Liver Duo 'Pan-fried and Terrine' with cranberry chutney and small brioche	29.50	
Lukewarm Veal Tongue Carpaccio with vegetable vinaigrette and crunchy salad	23.50/33.00	
Bone Marrow cooked in one piece, with fleur de sel and herb salad	12.50	
Finest Ravioli with truffle filling and truffle foam	23.00/36.00	V
White Wine Risotto with artichoke ragout and rocket salad	23.50/35.00	V

soups

Lobster Bisque with lobster meat and crème fraîche	19.50	
Pumpkin and Coconut Cream Soup with caramelised, amaretto flavoured apple brunoise	14.50	V

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