

cold and warm starters

Chicory and Spinach Salad with mushrooms, radish, blueberries, pomegranate and an acacia honey vinaigrette garnish 17.50 **V**

Cabbage and Apple Salad with pecans, Thai basil and chilli-lime dressing 17.00 **V**
served upon request with a fried scampi 21.50

Warm Spring Vegetable Salad with feta, roasted chickpeas and wild garlic 18.50 **V**

Homemade Asparagus and Crayfish Spring Rolls with a strawberry and spring onion relish and an herb salad 20.50

Duck Liver Mousse and Crème Brulée with calvados apple chutney and warm brioche 29.50

Warm Potato Espuma with spicy beef tartare, roasted onions, fried quail egg and toasted wholegrain bread 25.00

Bone Marrow cooked in one piece, with fleur de sel and an herb salad 12.50

Finest Ravioli with an asparagus and ricotta filling, oven-dried tomatoes and sage butter 22.00/34.00 **V**

Homemade Ricotta and Almond Gnocchi with wild garlic pesto 23.50/35.00 **V**

soups

Red Pepper and Rosemary Essence with saffron royale (egg custard) 12.50 **V**

Pea and Mint Soup with fried giant shrimp 14.00

Dishes marked “V” are either “vegetarian or vegan”