

Chef Arnaud Bignon's 'Discovery Menu'
Wednesday 7th of February 2018

Dorset crab

Mint / Cauliflower/ Granny smith apple/ Curry

Smoked eel

Beetroot/ Dill/ Pumpnickel

Black winter truffle

Tagliolini/ Guanciale

Foie gras 'domaine de Rouilly'

Sorbet/ Nashi pear/ Yuzu

Wild seabass

Avocado/ Coffee/ Sorrel

Venison

Wild berries/ Chanterelle mushroom/ Celeriac

Salers

Salad/ Panko/ 25 years old balsamic vinegar

Pine

Ginger ale

Chestnut

Mandarin/ Granola

Andoa chocolate

Marjoram/ Green Chartreuse