TRUFFLE GOURMAND MENU

5 Courses 80.00

Amuse bouche

Wild mushrooms, egg sabayon

Warm courgette tart

truffle and basil

Roasted turbot

glazed root vegetables, shellfish sauce, shaved truffles

Black leg chicken supreme "Demi -Deuil"

truffled vin jaune sauce

Buttermilk panna cotta

figs, honeycomb, truffles

We ask that the truffle gourmand menu to be taken by the whole table,
last orders for the truffle gourmand menu are at 9.30pm