

# notre menu découverte

£159 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPETIT”

SOUPE DE POTIRON, NOISETTES, BISCOTTI

Roast pumpkin soup, hazelnut, biscotti

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SALADE D'ENDIVES, POMME, PRUNEAU

Chicory salad, Apple, Prune

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TERRINE DE BETTERAVES, SORBET AU RAIFORT

Terrine of garden beetroot, horseradish sorbet

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RISOTTO DE CHAMPIGNONS SAUVAGES, TRUFFE D'ALBA

Risotto of wild mushrooms, Alba truffle

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AUBERGINE ÉPICÉE, POIS CHICHES, DATTES, CITRON CONFIT

Spiced aubergine, chick peas, Medjool dates,  
preserved lemon

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TAPIOCA À LA NOIX DE COCO, SORBET À LA BANANE ET FRUITS DE LA PASSION

Coconut tapioca with banana and passion fruit sorbet

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MOUSSE AU CHOCOLAT ARAGUANI 72%; GLACE AU LAIT D'AMANDE

72% Araguani chocolate mousse; Almond milk ice-cream

Any dish from our Découverte menu may be exchanged for an à la Carte item at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.