

“ A LA CARTE ”

STARTER

Foie Gras and Bresse Chicken

Foie Gras and Bresse Chicken Ballotine / Fig Purée / Macvin de Jura
Slightly Smoked Beetroot Infusion / Tamarillo and Redcurrant Sorbet / Root Vegetables
Poached Chicken Thigh / Jelly / Pumpkin Velouté with Foie Gras
Baby Leaf Salad / Raw Foie Gras

Sea Garden

Line-caught Native Sea Bass Carpaccio / Mustard Grains / Cauliflower Cream with Horseradish
Squid Bouillon with Muscadet / “Coquillage du Jour” / Celeriac Cube / White Ibérico Ham
Dorset Crab / Lemon Gel / Raw Paris Mushrooms / Confit Orange Paste
Sardine Rilette / Shiso / Fresh Ginger / Slice of Tuna / Carrot Juice / Sesame Oil

Langoustine *(Addressed Five Ways)*

Grilled Scottish Langoustine / “Gold Rush” Purée
Poached Langoustine / “Woodsmen” Bouillon / Green Puy Lentils
Raw Langoustine / Green Curry Virgin Olive Oil / Aloe Vera
Langoustine Consommé / Farfalle / Chervil
Langoustine Dim Sum / Molasses Syrup with Dark Beer

Alba White Truffles

Traditional Veal Pâté en Croûte with Ceps / Corn Salad
Hand-dived Scottish Scallop Corolla / Lardo di Colonata
Pumpkin Velouté / Salad Leaves / Alba White Truffles
Acquerello Risotto / Garlic
Paris Mushrooms / Parmesan Chantilly / Alba White Truffles

Please be advised our dishes may contain allergens, for advice please speak to your waiter.
A minimum of two courses to be taken per person

FISH

Monkfish and Scallops

Pan-fried Monkfish Perfumed with Tandoori and Olive Oil

Confit Lemon / Mortadella / Sliced Endive

Roasted Hand-dived Scottish Scallop / Green Cabbage

Raw Hand-dived Scottish Scallops / Grapefruit / Remoulade

Dover Sole and Shrimps

Whole Dover Sole Meunière / Radicchio / Brown Shrimps

Shrimp Jelly / Rose Shrimps / Seaweed Brandade

Leek Gratin with Organic Cheddar

Native Lobster and Veal Sweetbread

Native Lobster Cooked to Order / "Sauce Americaine" / Pear / Grapes

Sweetbread Raviolo / Baby Artichokes / Mangetout

Lobster Claws / Thao Avocado

MEAT

Veal

Roasted Rack of Veal with "Marjolaine"
Vegetable Minestrone with Orange
Green Olives / Capers / Mostarda di Cremona
Aubergine Caviar with Plums / Calf's Head
Lasagne "Stanza"

Quercy Lamb

Saddle of Quercy Lamb / Oregano / Black Garlic
Basket of Potato Croquettes
Braised Shoulder / Lettuce / Baby Carrots
Grilled Rack of Lamb / Swiss Chard "à la Parisienne"
Ewe Yoghurt / Sage / Roquefort

Venison and Wild Boar

Saddle of Venison Marinated with Cumin / Juniper Berries / Black Pepper
Slice of "Lard de Bigorre" / Red Cabbage and Cassis Marmalade
Quince Paste Scented with "Marc de Bourgogne" / Daikon
Wild Boar Stew / Sweet and Sour Onions
Dauphine Potatoes / Morteau Sausage
Chestnut Ice Cream / Grapefruit Gel / Toasted Hazelnuts

CHEESE TABLE

Selection of Cheese

from Neal's Yard, London
& Bernard Antony, Alsace

Accompanied by

Green Apple / Toasted Hazelnuts / Seasonal Chutney /
White Beetroot Purée / Camembert Ice Cream / Grape Sorbet

DESSERTS

Cassis Biscuit Soufflé

Cassis Biscuit Soufflé / Bitter Almond Ice Cream / Cassis Coulis with Boudier Liqueur
Fig Tart / Cassis with Aged Port
Cassis Sorbet / Stewed Raspberries with Almonds

Meringua Tarta

Meringua Tarta on a Muscat de Rivesaltes Jelly
Vanilla Cream / Grated Artichoke in Balsamic
Chestnut Pavlova / Paris Mushrooms

Pierre Gagnaire's Grand Dessert

Tandoori Syrup Poached Apple and Grapes / Fresh Mango / Apple and Vanilla Ice Cream
Apple and Lemon Verbena Jelly / Caramelised Apple Compote / Cucumber / Lemon Water / Grapefruit
Orange and Saffron Paste / Pistachio Ice Parfait / Toasted Walnut / Pineapple and Passion Fruit Coulis
Sable Macaronade / Chestnut Cream / Lemon Meringue
Autumn 2015 Chocolate Cake
Cheesecake Cream / Figs and Quince Marmalade / Almond Crisps

A discretionary service charge of 12.5% will be added to your bill.

Rob Peter to pay Paul? Not at sketch, every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us. That is why Rob, Peter and Paul and many others have been with us such a long lovely time.
All prices are inclusive of VAT at 20%