



Vegetarian Dishes

All vegetarian dishes are available as an entrée or a main course

Zucchini Flowers, French Goats Cheese, Roasted Beetroot & Salted Walnut Salad

Crisp Halloumi, Baby Artichokes, Endive & Watercress Salad

Asparagus, Slow Poached Egg, Béarnaise & Ravigotte Dressing

Truffled Wood Mushroom Risotto

Roast Polenta, Aubergine Caponatta, Roasted Peppers & Basil Oil

Panache of Roasted Spring Vegetables, Beurré Noisette & Mache Salad

LES DESSERTS

Pear Tart Tatin, Salted Carmel, Vanilla Ice Cream & Almond Croquante

Chocolate Fondant, Almond Croquante & Espresso Ice Cream

Orange Brûlée, Passion Fruit & Fromage Frais Sorbet

Etorki ~ French Pyrenees, Cognac Spiced Prunes & House Lavosh

2 Course \$55

3 Course \$65

Sides \$8

Please note payments made with AMEX will incur a surcharge of 3% of total bill