Four Course Dinner

FIRST

Prosciutto wrapped rabbit saddle with textures of corn: Smoked puree, grilled and popped

Spanish mackerel escabeche, spiced rye crumbs, pickled celery, rhubarb and rainbow chards

SECOND

Lamb Carpaccio, braised belly, crispy sweetbreads, pernod labna and pea salad

Cured salmon, vietnamese mint and walnut crunch, pickled beetroot, radish and apple salad

THIRD

Confit baby snapper, flavours of ratatouille, basil and tomato veil

Grimaud duck a l ‘ orange, pickled red cabbage, liquorice gel, pistachio

FOURTH

Valrhona chocolate volcano, almond sponge, dulce de leche Ice cream

Strawberry and pistachio sundae, kir royal marshmallow, vanilla chards

Chef Clement Chauvin