

AUTHENTIQUE MENU BY CLÉMENCE DUFOURT

January 2020

Socca, aubergine cream, arugula, hazelnut - £6 (vg,gf)

Parsnip crémeux, cured yolk & spinach - £7 (vg, gf)

Oeufs meurette - £8,5 (gf)

Acras de Morue, homemade ketchup - £9 (df)

Filet mignon, preserved lemons, vitelotte purée - £10 (gf)

Tartiflette savoyarde - £12 (gf)

Green salad - £3.5 (v, df, gf)

Lemon tart, meringue - £6.5 (vg)

(gluten free bread available + £3)

Some of our foods may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team.

An optional 12.5% service charge will be added to your bill.