



A la Carte Menu

Amuse Bouche

Croustillantes of Normandy Mussels with Espuma of Charlotte Potatoes and Mussel Jus Cassonde

Entrée

Potted Corned Beef Tongue and Home-Cured Bresola
Preserved Summer Provençal Tomatoes with Cows Milk and Horseradish Curd

Gratin of Sole, Clams and Wild Mushroom Gnocchi with
Toasted Organic Sour Dough and Seaweed Butter

Main Course

Consommé of Vegetables a La Grecque Over Sea Salt and Seaweed Crust Baked Sea Bass Barigoule of Winter Vegetables and Artichoke Agnolotti

Crisp Pressed Shoulder of Suckling Pig with Black Pudding
Cauliflower Cream, Potato and Garlic Chips and Madeira jus

Pre-Dessert

Sauternes Jelly Ball with Pear Sorbet and Preserved Apricot Confit

Dessert

Brillat Savarin and Mangosteen Cheesecake Cream with Pistachio Crumb
Rose Scented Ice Cream and Jelly.

Lemon and Almond Tart with Lime Meringue
Minestrone of Exotic Fruits and White Chocolate Ice Cream.

Alan White et son equipe aux fourneaux