

### Bruschetta

Pesto, fresh burrata, marinated artichoke, sorrel and black truffle

.56

### Crab & Roll

Spicy mayonnaise and avocado

.46

### Caesar

Compressed, anchovy fillet and creamy Caesar dressing

.30

### Poke

Marinated trout, raw vegetable rice, cream cheese and Japanese seaweed

.32

### Club Sandwich

Pastrami, Beaufort cheese and candied egg yolk

.32

### Veggie Pad Thai

Rice noodles, crunchy local vegetables and hogweed infused coconut milk.

.34

### Shawarma

Slow cooked lamb, in a tortilla with humus and a delicate yogurt sauce.

.42

### Ribs

With creamy mash potatoes and a barbeque sauce

.46

### Fish and chips

Cod fish with the chef's special sauce

.42

### Tempura

With a sweet chilly sauce and side of chard

.42

### French Touch

Selection of cheese

.25

### Buckwheat waffle

Creamy dulce de leche

.22

### Cookie

Grenoble nuts, candied lingonberry and vanilla ice-cream

.22

### Popcorn

Caramelized, with local herbs and passion fruit

.22

### Cheesecake

Mango and regional saffron

.22

### Pomme d'amour

Served upside down with cider sorbet.

.22