

Starters		Lunch Menu	Set Menu
Niçoise Salad	8.5		French Beans, Baby Gem & Hazelnut Salad
Orecchiette, Artichoke Barigoule , Trout Roe & Seaweed	9.5		Smoked Mackerel, Herb & Plum Bulgur
Cured Mullet Carpaccio, Riviera Negroni & Citrus	10		Corsican Coppa, Datterini Tomato & Watermelon
Provençal & Corsican Charcuterie Platter	11		~~
Warm Asparagus, Whipped Bottarga & Preserved Lemon	9.5		
Mains			Courgette & Basil Pesto Risotto
Spring Vegetable Risotto & Goat Cheese	17		Seared Seabass, Juicy Potatoes, Tomatoes & Olives
Roasted Coley, Glazed Carrots & Apricots	22		Grilled Duck Breast, Braised Fennel & Nectarine Salsa
Roasted Hake, Green Asparagus & Red Pepper Aïoli	21		~~
Grilled Beef Short Rib, Heirloom Tomatoes & Persillade	22		Cheese of the Day & Chutney
Sides			Black Currant, Lemon Curd & Rosewater Cream
4.5 Each			Flourless Chocolate Cake & Yogurt Sorbet
Roasted New Potatoes; Panisses; Ratatouille; Green Vegetables; Mixed Salad			
Desserts			
Goat & Ewe Cheese Selection	10		2 Courses 23
Lemon Meringue Tart, Basil & Lime	8		3 Courses 27
Creamy Tonka Bean Rice Pudding & Strawberries	8		
Peach, Yogurt Jelly & Almond Crumble	8		All Set Menu dishes can be ordered individually.
Chocolate & Lemon Thyme Tart, Pear Sorbet	8		If you have an allergy or food intolerance, please inform your waiter.
Café Gourmand: Tea or Coffee of your choice with sweet bites	8		A discretionary 13,5% Service Charge will be added to your bill.
All menu items are subject to change according to seasonality and availability			Prices include VAT.
			Monday to Friday Lunch