

Kitchen W8

Tartare of Wild Venison, Perigord Truffle and Walnut
Croustillant of Trout, Smoked Roe and Espelette

Scorched Mackerel, Jerusalem Artichoke,
Lardo Di Colonnata and Pickled Grapes

Roast Fillet of Turbot, Mussel Broth, Seaweed
and Winter Chanterelles

Stuffed Squab Pigeon, BBQ Beetroots, Chard
and Wood Fired Potatoes

Forced Rhubarb Sorbet, Madagascan Vanilla
and Blood Orange

Valrhona Chocolate Pavé, Salted Caramel Ice Cream,
Peanut Praline and Lime

Toasted Hazelnut Truffle
Passion Fruit Jelly