

Christmas Menu

December 2018

Goose liver terrine, sauternes veil;
Quince paste, red currant/beetroot syrup.
Felicia salad, clementines sorbet.

9 conduit street souffléed biscuit, cheddar flavoured diced scallops;
Smooth Jerusalem artichokes consommé(broth).

Vertessec farm's Capon whole roasted with hay.
Coated fillet in cooking juice thickened with tamarind.
Slow-simmered endives, baby onions, Chinese artichokes and Ibaiama ham.
Crusty Chicken thigh, pears gratin, celeriac and fourme d'Albert.

The La Grande Maison Yule log.

4 courses – 145€

(available from 12 to 29th December for lunch only)



Esprit

PIERRE GAGNAIRE 