

THE PARLOUR

STARTER

FILLED RAVIOLI WITH MUSHROOM
CELERIAC BROTH, ROASTED
HAZELNUTS, GRATED PARMESAN,
TRUFFLE & OLIVE OIL

155

LIGHTLY SEARED SCALLOP,
BROWNED BUTTER FLAVORED WITH
CAPERS, CAULIFLOWER TERRINE
& PEA PUREE (V)

165

MAIN COURSE

VENISON MEATBALLS, STEWED
KALE, PICKLED CURRANTS SERVED
WITH POTATOE PUREE

275

LIGHTLY RIMMED COD LOIN WITH
CHORIZO SABAYONNE,
CAULIFLOWER FIORINA,
ASPARAGUS BROCCOLI
& BLUE MUSSEL FOAM

315

FRIED CELERIAC, EGG YOLK CREAM
SALTROASTED HAZELNUTS,
PICKLED ENDIVE &
GRATED PARMESAN (V)

195

*ALWAYS ON THE
MENU*

BEEF BURGER WITH
CAMELIZED ONIONS, BLACK
SARA, TRUFFLEMAYO, PICKLES &
FRIES WITH PARMESAN

245

DESSERT

WHITE CHOCOLATE FONDANT,
CHOCOLATE GANACHE, SEA BUCK-
THORN, ROASTED ALMONDS &
BUTTER POWDER

135

FRUIT & NUTBREAD WITH GOAT
CHEESE, LAVENDER HONEY AND
SALT-ROASTED WALNUTS

125