

# The MENU

CHECK OUT THE TANTALIZING MENUS WE  
WHIP UP FOR YOUR MIDDAY AND EVENING  
FEASTS!

- BURRATA AND CONFIT OF SOUTHERN VEGETABLES WITH PESTO
- COURGETTES CARPACCIO WITH PARMESAN
- GIN AND CITRUS CURED SALMON, WASABI DRESSING, PICKLED CUCUMBER
- SEABREAM CEVICHE, LECHE DE TIGRE, AVOCADO

- 
- ROAST SALMON, YUZU CARROT PUREE
  - BEEF TAGLIATA WITH ROCKET, SLOW CONFIT TOMATOES AND PARMIGIANO REGGIANO
  - CHICKEN TAGINE WITH PRESERVED LEMONS AND CONFIT CARROTS
  - NICOISE SAVOURY CRUMBLE

- 
- CHRISTOPHE MICHALAK'S ALMOND CAKE, FRUITS SALAD
  - ULTRA-MOIST CHERRY CLAFOUTIS
  - THE PERFECT CARROT CAKE
  - PIERRE HERMÉ 'S "FRAÎCHEUR CHOCOLAT"
  - KOKOMANGO
  - RASPBERRY MACAROONS
  -