
Platters

Available from 4pm

CHEESE Platter - **25**

Bleu des Basques, Cœur de Gariglesse, Neuchatel, Tête de Moine, Beaufort d'Alpage, Pélardon

CHARCUTERIE Platter - **30**

Mangalica Ham, Chorizo de Bellota, Lomo de Bellota, Dried Wagyu Beef, Smoked Beef neck (Cecina)

MIXED Platter - **23**

Mangalica Ham, Smoked Beef Neck (Cecina), Beaufort d'Alpage, Cœur de Gariglesse

TRUFFE Platter - **17**

Truffled Brillat Savarin Cheese, Truffled 'Jambon de Paris' Ham

AGED Gruyère Cheese - **12**

Mountain cheese dangerously delicious

FOIE GRAS - **16**

Homemade, served with toast and apple chutney

IBERICO DE BELLOTA - **16**

Cured Ham made from free-range, acorn-fed pigs

Small (and large) Plates

Available from 7pm

CROQUE-MONSIEUR: Toasted ham & cheese - **8**

BRUSCHETTA - **9**

SALMON gravlax with a beet twist - **12**

TUNA TATAKI: Just seared with sesame seeds - **12**

BURRATA on roasted pears with cashews - **12**

ANCHOVIES on toast with anchovie mousse - **9**

Argentine RUMSTEAK, with roasted potatoes - **25**

The Sides

Potato GRATIN with melted comté cheese - **8**

Seasonnal Roasted VEGETABLES - **8**

DESSERTS

Traditional CREME BRULEE, touch of safran - **8**

Nougat ICE CREAM, salty butter toffee, chocolate - **8**

Grand Marnier CREPES with wild berries - **9**

Just like our wine suppliers, our food suppliers are hand-picked with great care to ensure you with an outstanding tasting experience. Our meats currently come from France, Spain & Uruguay. All prices are in euros and include tax.