

DINNER

FROM 4 PM

oxymoron

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.9
		BAGUETTE / PERSON	1.9
STARTERS		ORGANIC LABNEH & BEETROOT / CANDIED WALNUTS	14
		BAKED ORGANIC EGG / TRUFFLE MAYONNAISE / SPINACH	13
		KALE SALAD / FIGS / WALNUTS / MIMOLETTE CHEESE + OPTIONALLY WITH SMOKED DUCK BREAST	17.5 + 4.5
		BAKED GOAT'S CHEESE WITH HAZELNUT CRUST PEAR TARRAGON SORBET / MARINATED PUMPKIN	19
		VARIATION OF SALMON TROUT – PICKLED & SMOKED & CAVIAR - UNAGI / CAULIFLOWER / GRAPEFRUIT	19
		DUCK LIVER PATÉ / JUNIPER BRITTLE / PLUM / WILD HERBS	21
SOUPS		SPICY ORGANIC PLUM SOUP / UDON NOODLES / PAKCHOI / SHIITAKE	12
		LOBSTER BISQUE / COD & NORI / SHISO CRESS	12.5
PASTA		SPAGHETTINI & PESTO ROSSO / OVEN DRIED TOMATOES / CASHEWS	20
		PORCINI-POTATO TORTELLONI / SNOW PEAS / HAZELNUT BUTTER	25
		LINGUINE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER	23.5
		TAGLIATELLE / SUGO OF REGIONAL VENISON / CRANBERRIES / MUSHROOMS	25
RISOTTO		PUMPKIN RISOTTO / GOAT'S CHEESE CREAM / PUMPKIN SEED OIL + OPTIONALLY WITH ROASTED SLICES OF VENISON	23 + 5.5
POT-AU-FEU		POT-AU-FEU OF REGIONAL DUCK ORANGE / ORGANIC OYSTER MUSHROOMS / CHESTNUTS / BRUSSEL'S SPROUT .	26.5
MAINS		ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	26
		FISH FILLET – CATCH OF THE DAY ORGANIC LABNEH / CURRY LENTILS / CAULIFLOWER / PARSLEY	33
		¼ REGIONAL DUCK FROM THE OVEN GINGER HONEY JUS / COLOURED CHARD / SESAME / PUMPKIN DOUGHNUT	37.5
		PAN FRIED CALF'S LIVER / BALSAMICO JUS ORGANIC APPLE & ROASTED ONIONS / ORGANIC MASHED POTATOES / PARSLEY	32
		PINK ROASTED LEG OF VENISON WITH HAZELNUT CRUST ELDERBERRY JUS / WILD BROCCOLI / POTATO PYRAMID CAKE	39
DESSERTS		GINGER BREAD CRÈME BRÛLÉE	8.2
		WHITE-RUSSIAN TARTLET / VALRHONA CHOCOLATE & CHERRY SORBET	11.5
		MATCHA BROWNIE WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET	11
		2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	9
		SELECTED FRENCH RAW MILK CHEESE BY MAÎTRE PHILIPPE	3 TYPES 15 5 TYPES 19.5