CUISINE DU TERROIR

Menu - Cuisine du Terroir

Lunch | 26 December

Amuse-bouches

Thyme & rosemary waffle
Porcini mayonnaise · venison cheese
Crispy beetroot
Game pâté · cranberry gel

Five-Course Menu

Salmon
Tartare sauce · Granny Smith apple · celeriac

Hokkaido Pumpkin
Roasted pumpkin · seeds · harissa · allspice · pickled pumpkin · ponzu beurre blanc

Turbot *
Fish farce · brioche · white mousseline sauce · lemon cream · pak choi · oyster leaf

Rossini
Beef tenderloin · foie gras terrine · red port and truffle jus · parsley root cream · glazed salsify

Quince
Rosé Champagne sabayon · whipped white chocolate ganache · ginger, star anise & mint ice cream

Selection of Cheeses ***
Served with accompanying garnishes

* Additional course – five-course menu
** Additional course – six-course menu

Petits Fours
Tartlet
Blackberry
Winter Macaron
Dark chocolate ganache · mulled wine gel
Chocolate Bonbon
Black sesame · yuzu · umeboshi

Vegetarian Menu

Beetroot & Chioggia Beetroot
Horseradish · buttermilk · dill · rose

Hokkaido Pumpkin
Roasted pumpkin · seeds · harissa · allspice · pickled pumpkin

Roasted Cauliflower
Lemon zest cream · pine nuts · lime

King Oyster Mushroom
Red port and truffle jus · crispy potato · parsley root cream

Quince
Rosé Champagne sabayon · whipped white chocolate ganache · ginger, star anise & mint ice cream