

Boathouse

CHEF'S MENU

four course
78 per person

Jardinière (v)

Crèmeux of Bordier cheese & Chateau d'Estoublon olive oil



Fine Smoothie of Celeriac

Oyster & leek fricassé, perfume of truffle



Atlantic Sea Bass

Roasted, fricassé of sprouting roots, essence of forest mushroom

or

Roasted Challon Duck Breast

Carrot puree, wilted spinach & orange jus



Warm Chocolate Beignet

Crispy cacao nibs with wild strawberry ice-cream

Choice of Illy Coffee or Gryphon Tea

APPETISERS

Brittany Eel

Smoked fillet, fondant of agria Potatoes, wild Herbs 25

Foie Gras au Torchon

Pressed Terrine, Pickled Vegetables, Caramel Candied Nylon Olives 32

Grilled Squid of Brittany

Iberian flavors, Vinaigrette of Buchot Mussels 18

Hokkaido Scallops

Braised Leek in Rich Scallop Broth 26

Jardinière (v)

Crèmeux of Bordier Cheese & Chateau d'Estoublon Olive Oil 18

Maine Lobster Tartaré

Fine Panna Cotta of Califlower Essence & Rabelais Tomato 48

Petuna Ocean Trout

Celeriac Remoulade, Potato Leek Terrine, Sauce Rouille 22

SOUPS

Fine Smoothie of Celeriac

Oyster & leek fricassé, perfume of truffle 18

Porcini Smoothie

Crostini of Foie Gras, Leek 23

Velouté of Wild Mushroom (v)

Porcini mushroom & Button Mushroom 16

FISH & VEGETERIAN

Atlantic Sea Bass

Roasted, fricassé of sprouting roots, essence of forest mushroom 29

Mediterranean Wild Cod

Grilled, light emulsion of butter with aromatics 28

Saint Pierre

Steamed with aromatics, emulsion of Château d'Estoublon olive oil 29

Maine Lobster

Tail poached, claw in paella butter, potato mille feuille, lobster emulsion 78

Barigoule of Vegetables (v)

Perfume of coriander & aromatic tomato emulsion 25

Celeriac Risotto (v)

Seasonal roots & black truffle coulis 26

MEATS

Dry Aged Charolais Onglet

Country mash of Savoy, marrow crostini, natural jus 42

Braised Brisket of Beef

Potato chausson, glazed roots, smoked cauliflower cremeux, braised jus 29

Roasted Challon Duck Breast

Carrot puree, wilted spinach & orange jus 35

Slow Roasted Pigeon of Bressé

Gratinated macaroni, offal crostini, natural jus with aromatics 35

Yorkshire Pork

Roasted rack, potato, braised endives, glazed pearl onions 32



DESSERTS

Trio Ice-cream

flavours of the season 10

Baba Au Rhum

Compression of berries, vanilla crème 11

Caramel Souffle

Smooth ice-cream (20 mins prep) 15

Shiny Chocolate Bar

Perfume of red berries, ice-cream of peanut butter 15

Warm Chocolate Beignet

Crispy cacao nibs with wild Strawberry ice-cream 12