

STARTERS

- Marinated beef fillet carpaccio with artichoke & truffle dressing · 22
Fried squid with chilli & lime · 22
Burrata with cherry tomatoes & basil · 25
Quinoa tabbouleh, lemon, hazelnuts & herbs (v) · 23
Tuna tartare, soy & citrus dressing, rice crackers · 26
Shaved cauliflower salad, apple & smoked almonds (v) · 18
Datterini tomato salad, basil & truffle (v) · 19
Caviar Royal Oscietra, 30g / 50g / 125g · 70 / 130 / 275
Gillardeau Oysters, per piece · 8
French onion soup, Gruyère crouton · 21
Beef cheek consommé, barley & vegetables · 22

ALPINE SPECIALITIES

- Baked Vacherin Mont D'Or with truffled crisps · 27
Raclette, baked potato, charcuterie & pickles · 32 p/p
Tartiflette 'Maribel', confit potato, pancetta & rebblechon · 25
Classic Cheese Fondue · 29 p/p
Tarte Flambee, creme fraiche, lardons, sweet onion · 23

MAINS

- Lamb cutlets with spiced aubergine · 38
Free range baby chicken with lemon · 34
Cedar plank salmon with charred sweetcorn & cucumber relish · 38
Linguine Frutti di Mare · 33
Gnocchi Romana with porcini & Parmesan · 30
Seabass cooked in salt crust, fried artichokes & zucchini · 39
Dover sole 500g, lemon & parsley butter · 45
'Bouillabaisse Maribel', (for two) · 32 p/p
Baked aubergine, olive, tomato fondue & basil (v) · 25
Spaghetti with porcini & garlic (v) · 26

GRILL

- Galician blonde chuleton 1.5kg, aged 35 days · 135
Basque sirloin 300g · 52
Tenderloin 200g · 48
Iberico secreto · 40

Sauces: peppercorn, bearnaise, red wine & bone marrow, chimichurri, salsa verde | price per sauce · 6

SIDES

- Gratin potatoes · 8 · Fries (v) · 6 · Truffle fries (v) · 8 · Green salad (v) · 7
Sauté mushrooms with garlic & parsley migas (v) · 8
Grilled tender stem broccoli, lemon & chilli (v) · 7