



Winter Atelier at House Kitchen

SMALL

Beef tartare, smoked egg yolk confit, pane carasau
Duck liver parfait, cherry compote, brioche
Winter bitter leaves, kumquats, jalapeño dressing (pb)
Chestnut velouté, pickled mushrooms, chives (v)
Shaved brussels sprouts, apple, cranberry vinaigrette (pb)
Scallops ceviche, Jerusalem artichoke, truffle dressing
Pigs in blankets, house made maple bacon, smoked ketchup

C'est CHEESE

Brillat-Savarin flatbread, cranberries, truffle honey (v)
Alpine spaetzle 'n cheese, Vacherin Mont d'Or (v)
Fondue for two: Swiss cheese, country bread, potatoes, cornichons (v)
Cheese selection : Brillat-Savarin, Gruyere Alpage, Etivaz AOP, Tomme de Chèvre

VEGETABLES

Shallot tarte fine, thyme, crème fraîche (v)
Humble potato rösti (v)
Brussels sprouts, roasted grapes, pancetta, puntarelle, parmesan cheese
Heritage carrots, pomegranate, dukkah (pb)
Cavolo nero, lemon, chilli (pb)
Purple cabbage, goji berries, seeds (pb)
Smoked mashed potatoes, bone marrow jus

LARGE

Herb butter roasted turkey breast, gravy
Braised feather blade of beef, pearl onions, Port wine
Spinach-Taleggio lasagna, winter gremolata (please allow 15 mins) (v)
Lobster orzo, tarragon, lemon oil
Stingray, smoked cauliflower mousseline, orange - green peppercorn vinaigrette
Dry-aged beef Wellington, bone marrow jus (24h pre-order)

SWEET

Cranberry oat chocolate trifle (pb)
Biscoff Basque cheesecake
Christmas sticky pudding, brandy ice-cream, salted caramel
Chocolate Caramelia fondue, berries, apples, bomboloni to share
Cherry dark chocolate cake
Seasonal fruit plate (v)