

m a r g a u x

MENU

BURRATINA (V, GF)

braised endive, mandarin, lemon pesto

GRILLED OCTOPUS (DF, GF)

miso cauliflower, spicy chickpeas, marinated shallots

SEARED FOIE GRAS

apple textures, toasted brioche, sauterne reduction

ROASTED HALIBUT (GF)

jerusalem artichoke, baby leek, lemon beurre blanc

PAN SEARED ANGUS BEEF FILLET

glazed garden vegetables, truffle madeira jus

BLACK TRUFFLE & RICOTTA GNOCCHI (V)

castelmagno cheese, shaved black truffle

SIDES

selection of side dishes

CHOCOLATE & CHESTNUT GATEAU (N)

griottines cherries

POACHED PEAR (VG, N)

coconut rice pudding

CHEESE PLATE (V)

selection of cheeses

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts
Before you order, please inform our staff if you have a food allergy.