

APPETIZERS

Crab cakes mâche, lemon, cocktail sauce	26
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Foie gras au torchon seasonal fruit compote, pink peppercorns and brioche	32
Bone marrow roast herbs crusted, parsley salad	20
Beef tartare shallots, cornichons, mustard, potato galette	28
Charcuterie platter served with bread, pickled cornichons	28
Cheese platter bread, crackers, dried fruits	28

SALADS

Beetroot endive, goat cheese, walnut & lentil vinaigrette	24
Culina chopped salad garden leaves, tomato, chickpeas, salami	24
Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	26
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, free-range egg	26
Add Rotisserie chicken 6 Seared ocean trout 15	

PASTA

Linguini Cloudy Bay Tua Tua clams in a white wine, parsley & olive oil sauce	30
Spaghettini Spanner crab meat in a spicy tomato sauce	34
Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	28

SANDWICHES

Fish bun grilled, avocado, rocket, peppers and harissa aioli	26
Roast chicken sandwich avocado, romaine, tarragon sauce	26
Culina burger wagyu beef patty, Emmental cheese, tomato relish	28
Add truffle shoestring fries	3
• All sandwiches served with side salad & straight cut chips	

PLATES

Petuna ocean trout sweet corn relish, broccolini and lemon	32
Bouillabaisse seasonal seafood poached in tomato stew, rouille	42
Trio of home-made sausages served with mashed potato, Lyonnaise onions, red wine jus	30
Castaing duck confit red cabbage, salted potatoes	36
Maimoa lamb cutlets crushed peas, olives, mint, jus	42
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	42
Ossobuco braised veal shank, parmesan polenta, tomato, gremolata	38

Rotisserie lacto chicken market vegetables of the day, jus lié	30/50
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SIDES

Garden salad Champagne dressing	9	Green beans shallots and almonds	9
Baby spinach sautéed with garlic chips	9	Broccolini steamed with lemon	9
Mushrooms parsley and garlic butter	9	Potato purée Beillevaire butter, chives	9
Shoestring fries Plantin truffle salt	12	Mac and Cheese truffle cream gratin	18