

# THE GARDEN

WINTER SEASON 21/22



## SMALL PLATES

Alpine Charcuterie Selection  
- Wild Boar, Speck, Salami -  
16.00

Cream of Onion Soup, Warm Baguette  
11.00

Baked Beetroot Salad, Apple Vinegar,  
Goat's Curd, Hazelnut, Pumpkin Seeds  
12.00

Tarte Flambée,  
Fromage Frais, Chestnut Mushrooms  
with *Alsace Bacon* 11.00  
with *Smoked Trout, Bottarga* 13.00

## MAIN COURSE

Cèpes, Chanterelles and Root Vegetables  
Stroganoff, Dumplings  
24.00

Pan Seared Trout Fillet, Cucumber,  
New Potatoes, Sorrel Sauce  
27.00

Tartiflette, Potato, Onion, Alpine Cheese  
25.00

Braised Venison Ragout, Red Wine, Dumplings  
32.00

*add Confit Duck 10.00*  
*add Grilled Rib Steak 15.00*

Baked Lobster Thermidor Cocotte  
38.00

All served with Winter Mixed Salad to share

## DESSERT

Kaiserschmarrn,  
Cherry Compote  
20.00 to share

Roasted Pear,  
Raisin and Cinnamon  
Croustade  
12.00

36 Month Aged Comté,  
Mustard Fruits,  
Walnut and Raisin Bread  
15.00

OPEN DAILY FROM 12 NOON - MIDNIGHT

### FOOD ALLERGIES AND INTOLERANCES

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.  
A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.