

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.

