



Amuse-bouche

**TOPINAMBOUR**

Jerusalem artichoke cream, black truffle cream

Entrées

**ASPERGES BLANCHES**

Pan fried white asparagus with Bayonne ham, balsamic & parmesan dressing

OR

**SAUMON**

Seared salmon salad, Asian dressing, sesame & tender stem broccoli

OR

**FOIE GRAS +£5**

Foie gras terrine, corn bread, pumpkin chutney

Plats

**MAIGRE**

Roasted fillet of Stone Bass, sautéed gnocchi, beetroot sauce and toasted almonds

OR

**RISOTTO**

Mushrooms risotto, confit garlic & parmesan

OR

**CANARD**

Breast of duck, caramelised turnips, honey & pine nut

OR

**BOEUF +£7**

Fillet of beef, Rossini "style" Darphin potato, baby spinach & foie gras sauce

Dessert

**SOUFFLÉ JAPONAIS**

Japanese cheese cake, raspberries and mint syrup

£59



MAKE YOUR "JE T'AIME"  
SOUND BETTER @

**GAZETTE**

**SATURDAY 14TH  
FEBRUARY 2026**