

La Maison Set Menu

STARTERS

LES COQUILLES SAINT JACQUES FACON LA MAISON

Classic La Maison Scallops (4, 7, 14)

DRESSED CRAB

Pickled Walnut, Avocado, Lemon Preserve, House Brioche (1 wheat, 2, 3, 7)

WHITE ASPARAGUS

Bresaola, Hazelnut Mayo, Manchego, Foie Gras (3, 7, 8 Hazelnut)

RICOTTA AGNOLOTTI

Pickled Artichoke, Tomato, Chive (1 wheat, 3, 7)

MAIN COURSE

MONKFISH

Roe Bisque, Baby Turnip, Gnocchi, Prosciutto (1, 2, 3, 7, 12)

DUCK BREAST

Crispy Terrine, Spiced Cabbage, Buttered Mash (1 wheat, 2, 3, 7, 10)

10oz SIRLOIN

Shallot, Bearnaise, Fries (2, 4, 7, 12)

ROASTED SQUASH

Sauce Gribiche, Leek, Piccalilli (3, 7, 10, 12)

DESSERT

PASSIONFRUIT TART

Raspberry Sorbet, Meringue, White Chocolate Soil (1, 3, 7)

GANACHE AU CHOCOLAT

Sesame, Honeycomb, Candid Walnut (7, 8, walnut)

PLATEAU DE FROMAGES

Cheese Board (1 wheat, 7)

SIDES

Pomme Frites — €5.50

Tenderstem Broccoli, Hazelnut Mayo (7, 8) — €6.50

Hasselback Potatoes, Curry Mayo, Lovage (7) — €6

Olive, Fennel & Parmesan Salad (7) — €6.50