

LA DAME DE PIC LONDON
By Anne-Sophie Pic

Discovery

Journey

Voyage*

Bluefin Tuna

Beetroot, pickled Tropea onions with hibiscus
Wild berries and Tasmanian pepper ice cream



Oscietra caviar

Celeriac in brown butter, sake and sudachi emulsion
Celeriac and mezcal ice cream



Berlingots

Pasta parcels with Gruyère and Vacherin cheese
Seasonal wild mushrooms, woodruff, barley and roasted hazelnut consommé



Scottish Langoustine

Seared in shellfish butter with heirloom carrots
Bouillon infused with pine tree buds and coffee



Cornish Wild Turbot

Cooked 'meunière', smoked potato
Wakame seaweed and sansho pepper bouillon



or

Brittany Pigeon

Marinade of Bataks berry and Nikka Whisky
Beetroots and blackberry



or

Kagoshima Wagyu Beef

Marinated in absinthe pepper and green anise
Poached aubergine in dashi
Salmon roe and black garlic emulsion



Sup. £30



Saint-Marcellin

Cherry leaves and fig chutney



Choice of Dessert



Itakuja chocolate

Chocolate crèmeux and passion fruit sorbet
Passion berry infused IPA beer custard cream

Chestnut Baba

Vin jaune, walnut praliné,
Chestnut ice cream

The White Millefeuille

Tahitian vanilla cream, jasmine jelly
Voatsiperifery pepper foam

Pear

Poached pear infused with Sansho and ginger
Bee wax and Argousier honey chantilly

Discovery

4 Course menu £95
to be enjoyed by the entire table
Beverage pairing £60

Journey

6 Course menu £120
to be enjoyed by the entire table
Beverage pairing £95

Voyage*

8 Course menu £160
to be enjoyed by the entire table
Beverage pairing £120

*Available from 12:00 to 13:30 and from 18:00 to 20:30

Should you wish to enhance your beverage experience, our Sommelier
will be delighted to prepare a customised flight of premium wines