



Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Soupe A L'Oignon (Spring in house 2023)	Y Whe									Y					

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Bayonne Ham, Celeriac Remoulade	M <small>Unknown</small>	M	M	M	M	M	M <small>Unknown</small>	M	Y	Y	Y	Y	M	Y	1
SALADE MAISON STARTER Baby kale, edamame beans, quinoa and alfalfa sprouts	M <small>Whe Rye Bar Oat</small>				M	M	M <small>Alm Brz Cas Haz Mac Pec Pis Wal</small>	Y	M		M	Y	M	Y	
ROAST PORCHETTA Creamy polenta, gremolata and rich pork jus										Y	Y			Y	1
TUNA NIÇOISE SALAD White Bonito tuna, green beans, soft boiled eggs, new potatoes and tomatoes MC 2023				Y					Y	Y	M	Y		Y	
Baked Ratatouille, A Provençal stew topped with a vegan style Parmesan & herb breadcrumbs						M					Y			Y	
Vegetables and Sides Private Dining															
BANANA POT AU CHOCOLATE Rich chocolate and banana mousse with coconut and vanilla yoghurt							M <small>Alm Brz Haz Mac Pec Pis Wal</small>	Y							
Rum & Raisin Crème Caramel									Y	Y					
PRIVATE DINING SELECTION OF ARTISAN CHEESE Biscuits, chutney and fruit	Y <small>Whe Bar</small>						M <small>Alm Brz Cas Mac Pec Pis Wal</small>			Y	Y			Y	

* Allergens marked with 'M' may contain that allergen.

■ Yes ■ May Contain

	Allergen
Whe	Wheat
Rye	Rye
Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashews
Haz	Hazelnuts
Mac	Macadamia
Pec	Pecan
Pis	Pistachio
Wal	Walnuts