

Gourmet Set Lunch Menu

3-Course

STARTERS

Crustacean Bisque ▲ Flaked crab, charred corn, seaweed foam

Charred Romaine ▲ Kurobuta ham, dashi, egg, chive emulsion

Asparagus (v) ▲ Quail egg, garden greens, parmesan sabayon

MAINS

Beef ▲ Argentinian sirloin, beef stock potato, greens, veal jus

Salmon ▲ Buckwheat, beetroot, quark

Ricotta Gnudi (v) ▲ Charred celeriac, fungi, herb oil

SWEETS

Italian Sorbet ▲ Seasonal berries

Cheese Flight ▲ Seasonal new and old world cheeses

Affogato ▲ 33.3 Stout espresso ice cream, LeVeL33 exclusively cold pressed coffee

Mignardise Plate ▲ Chef's selection of mini sweet pastries

Sommelier's Selection

Red ▲ Jean-Luc Colombo 'Les Abeilles' ▲ Grenache / Syrah / Mourvèdre ▲ Rhône

White ▲ Satyr ▲ Sauvignon Blanc ▲ Marlborough

Sparkling ▲ Delapierre Brut Tradición Cava ▲ Macabeu / Xarel-lo / Parellada ▲ Penedès

Executive Set Lunch

Appetiser buffet from our Ploughman's Table

Choice of main course from our Classics or Specials

CLASSICS

Beef Burger

- ▲ Pastrami, Cabra al Romero cheese, onion marmalade, pumpkin mustard, hand-cut fries, horseradish ketchup

Fish

- ▲ Battered dory, potato fondant, green pea purée, citrus dill aioli

Steak

- ▲ Argentinian sirloin, potato, spinach, chimichurri, veal jus

SPECIALS

Lamb

- ▲ Shredded shoulder, gnocchi, dried fruits, sage

Risotto (V)

- ▲ Porcini, parmesan, zucchini, smoked oil

Selection of freshly cut seasonal fruits, cheeses and daily pastry from our Ploughman's Table

Mignardise Plate

- ▲ Chef's selection of mini sweet pastries

Sommelier's Selection

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