



## FOR THE TABLE

beef chain fillet brushed with tallow and chives **JG 128**  
 alsace bacon croquettes **98**  
 burnt aubergine escabeche with pickled vegetables and olive oil **JG 148**  
 soft shell prawns, garlic and espelette butter **JG 258**  
 crispy lamb ribs, herb yoghurt and tahini **JG 288**  
 bone marrow varuval and roti **JG 228**  
 boudin blanc, smoked ham, cranberries, tete de moine and truffle jus **188**  
 gin cured salmon, cucumbers and a sweet mustard vinaigrette **168**  
 salad of castel franco, blood orange, gorgonzola and walnuts **148**  
 seared scallops, sichuan dressing, pickled onions and fried greens **338**  
 lightly cured tuna, passion fruit, chilli, lime and coriander **178**

## SEAFOOD

whole bream in a seafood and fregola broth, fennel and saffron aioli **JG 658**  
 sea bass, jerusalem artichokes, hazelnuts and brown butter **JG 458**  
 whole squid stuffed with rice, garlic purée and oregano **JG 288**

## MEAT & POULTRY

wagyu beef cheek kaldereta, cheese dumplings and piquillo peppers **JG 428**  
 whole roast yellow chicken with a mushroom stuffed onion, mash and a charcoal velouté (2 pax) **JG 628**  
 lamb saddle, merguez sausage, white bean and tomato cassoulet **JG 458**  
 iberico pork collar, char siu, fried buns and slaw **JG 298**

## PRIME CUTS

tomahawk (2kg) **JG 1518**  
 fillet (300g) **JG 368**  
 chateaubriand (500g) **JG 738**  
 ribeye (350g) **JG 428**  
 choice of sauce: bearnaise, cafe de paris, diane, chimichurri

## VEGETABLES

maple glazed butternut squash with macadamia nuts, chilli and crème fraîche **JG 138**  
 truffle mushroom lasagne with cauliflower cream **JG 178**  
 grilled tofu, sesame emulsion and crispy noodles **JG 168**

## ACCESSORIES

winter pea leaves with garlic oil **88**  
 fine beans and hazelnuts **88**  
 spinach and house garlic sausage gratin **JG 118**  
 smashed ratte potatoes, caesar mayo and parmesan **98**  
 koffman fries, beef fat and sea salt **98**  
 seriously buttery mash **88**  
 potato dauphinois **98**

\* **JG** - cooked on or kissed by the Josper Grill