

FOR THE TABLE

beef chain fillet brushed with tallow and chives **JG 148**
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**
sesame shrimp toast, fermented chilli mayo, smoked bacon fat **188**
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 grilled macau sole, saffron cream sauce (1kg) **JG 598**
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 loin and house made merguez sausage, white beans and tomato **JG 458**
iberico pork collar, char siu, fried buns and slaw **JG 298**

PRIME CUTS

tomahawk (1.5kg) **JG 1488**
fillet (300g) **JG 428**
chateaubriand (500g) **JG 788**
ribeye (350g) **JG 448**
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 Jospier Grill