

MAISON
SOUTINE

— PRIX-FIXE —

2 courses 19.75 ~ 3 courses 24.75

◇ — Starter — ◇

Chilled Pea Velouté (v)
crème fraîche and lemon oil

or

Courgette & Goats' Cheese Tartine (v)
with toasted pine nuts

or

Summer Radish & Herb Salad (vg)
with a mustard vinaigrette

◇ — Main — ◇

Steak Haché

with sauce au poivre and a gem salad

or

Sea Bream

new potatoes, swiss chard, crème fraîche & mustard dressing

or

Grilled Hispi Cabbage (v)

sauce vierge, capers and lemon

◇ — Dessert — ◇

Cheesecake

with rhubarb compote

or

Fresh Strawberries

with chantilly cream

or

Maison Sorbet de Saison (vg)

*Please inform your server if you have any food allergies or special dietary needs
A discretionary 12.5% Service Charge will be added to your bill
Prices include VAT. All gratuities are managed independently*