CLIFFORD

HORS D'OEUVRES

Buffalo & Pissaladiere
Roasted Tomato Tart, Marinated
Anchovies and Buffalo Mozzarella

Shaved Iberico Ham
Green Olive Pâté
Onion Jam, Country Melba

Wagyu Beef Carpaccio
Grilled Porcini, Arugula
& Parmeasan Lace

Confit Ocean Trout
Black Olive Dust,
Lemon Cucumber Creme Fraiche

Foie Gras
Pan Seared with Cresses Salad
Fresh Fig and Figs Jam on Brioche

SOUPE ET SALADES

Soup D'Onions Gratinee
Traditional Rich Onion Soup
with Melted Gruyere Cheese Crouton

Porcini Mushroom Soup
With Mascarpone Cheese
Truffle Ravioli and Parmesan Foam

Endives au Roquefort
Endive Leafs, Caramelized Walnuts Roquefort
and Honey Vinaigrette

Salade Caesar
Caesar Brushed Romaine Leaf, Focaccia Croutons,
Bacon Bits and White Anchovies, Shaved Parmesan

(Chicken, Prawns or Smoked Salmon)

Arugula & Chevre Beignet
With Honey Onion Jam Croutons
And William Pear

FRUITS DE MER

Lobster and Scallop Carpaccio
Lime Black Truffle Dressing
and Fragrant Shiso

Plateau Royale
Market Oysters, Poached Prawns,
Mussels and Whole Boston Lobster
with Mignonette and Dips

Market Oysters
Freshly Shucked on Ice
with Mignonette, Coriander Chili
Sauce, Toasted Rye and
Normandy Butter

Le Moules Mariniere
White Wine Steamed Black Mussels,
with Shallots Fennels and
Fresh Parsley

PLAT PRINCIPAL

Roasted Lamb Rack
Mustard Herbs Crust, Aubergines
Timbale, Pommes Lyonnais

Signature Duck Confit
Truffle Potato Mousseline, Black Garlic
Sautéed Broad Beans, Field Greens

Poulet Chasseur
Roasted Spring Chicken with
Field Vegetable and Chasseur Sauce

Roasted Cod
On Piperade with Young Potatoes
and White Wine Clams and Parsley

Pan Fried Bass Fillet
Char Grilled Courgettes, Citrus
and Fresh Tomato Gastrique

LE BOEUF ET FRITES

Angus Steak Tartare
Chopped to Order with the Works,
Melba Sour Dough and Truffle Fries

Starter / Main

Steak and Frites
220G Grilled Angus Beef Entrecote,
Beurre Maître d'hôtel and Truffle Fries

Wagyu Cote De Boeuf Au Poivre
400G Pepper Crusted Wagyu Rib Eye,
Bordelaise Glaze, Cepes and Truffle Fries

Wagyu Foie Gras Burger
Aged Cheddar or Blue Cheese, Caramelized Onion
Jam, a Slab of Seared Foie Gras
and Classic Garnished with Truffle Fries

LA PÂTÉ ET RIZ

Whole Lobster Angel Hair
With Fresh Tomato, Sweet Basil
and Lobster Butter Sauce

Wild Boar Garganelli
In Marsala Wine Reduction Black
Truffle and Shallot Puree Sauce

Tagliatelle Carbonara
Cured Bacon, Egg Sabayon Black
Pepper Topped with a Poached Egg

Risotto Mushroom
With Sautéed Porcini and Morels
Mushroom Ragout and Thyme Foam

Saffron Seafood Risotto
With Prawns, Clams, Mussels, Baby
Squid and Candied Tomatoes