



LE PONT DE LA TOUR

Le Lodge d'Hiver Menu

Oyster & Oscietra caviar, lemon gel, samphire

Seared duck foie gras, toasted brioche, pear & pomegranate, pastis jus

Homemade lobster tortellino, salmon & prawns, shellfish bisque

Tournedos Rossini, topinambour, braised ox cheek & bone marrow

Martinique Trois Rivières rum Baba, vanilla Chantilly

***Five courses tasting menu
with a bottle of Moët & Chandon
£100 per person***

All prices include VAT at the current rate.

A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness