



3 course menu including coffee and bread 59  
2 course menu including coffee and bread 47

Freshly baked bread rolls with french butter and olives

4

## STARTERS

### FENNEL TARTE TATIN (V)

*An elegant caramelized upside-down tart with fennel, served with burned red bell pepper coulis and garnished with fresh fennel cress*

This dish pays homage to the Tatin sisters, who ran the Hôtel Tatin in late 19th-century. Legend says that Stéphanie, in a moment of distraction, accidentally caramelized apples in a pan and, in a creative effort to save the dessert, placed pastry on top and baked it. When flipped, the dish became a timeless classic

### CREPELLE CATERINA DE MEDICI

*Delicate crêpes filled with spinach, ricotta, parmesan, sun-dried tomatoes, and basil, topped with extra virgin olive oil and finished with a gratinée of béchamel sauce and prosciutto chips*

Inspired by Caterina de Medici, who is said to have introduced many Italian culinary traditions to France when she became queen, including the beloved crespelle, now known as crêpes

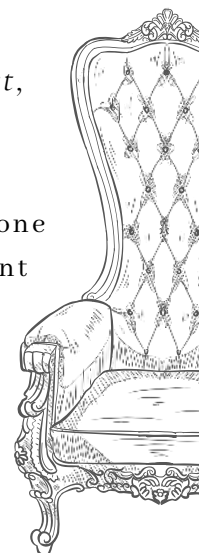
## MAINS

### SALADE JULIETTE RÉCAMIER (V)

*A salad of arugula, lettuce, and spinach, topped with toasted walnuts, Roquefort, radishes, and capers*

Named after Juliette Récamier, the renowned French socialist and beauty who hosted one of Paris' most influential salons in the early 19th century, drawing together prominent literary and political figures

*Please inform the team of any allergies  
All the prices are in euros*

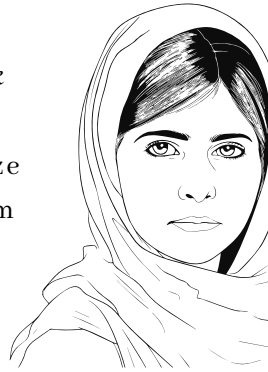


## MAINS

### MALALA YOUSAFZAI TEMPURA

*Crispy tempura cod strips paired with a spicy pumpkin curry and lemon-infused leek*

This dish is dedicated to the Pakistani activist and youngest-ever Nobel Peace Prize laureate, known for her advocacy for girls' education. Our chef, Maria, hailing from Pakistan, draws from her own experiences to honour both Malala and the ongoing fight for gender equality and education



### TAGLIATELLE LUCREZIA BORGIA (V)

*Tagliatelle pasta served with a creamy saffron sauce of yellow zucchini, sautéed green zucchini, parmesan, roasted almonds, and lemon zest*

Legend says that tagliatelle was inspired by the long, flowing blonde hair of Lucrezia Borgia, a prominent figure of the Italian Renaissance

### CHICKEN MOLE POBLANO

*Slow cooked then pan fired chicken breast served with mole poblano—a sauce made from chili and chocolate—accompanied by a smooth potato and corn purée.*

This dish celebrates Frida Kahlo, the Mexican artist known not only for her paintings but also for her famous dinner parties, where she often served mole poblano



## DESSERTS

### PENNY BUTTER FUDGE

*Peanut butter fudge cubes served with fresh yogurt, salted peanuts, and a chocolate crème anglaise*

This dessert is inspired by the book *Penny Butter Fudge* by Toni Morrison, the Nobel Prize/Pulitzer-winning American author, who celebrated the power of storytelling and cultural heritage.

### PAVLOVA

*Meringue nest topped with lemon curd, Chantilly cream, fresh grapes, and a red wine and balsamic coulis*

Dedicated to the world-renowned Russian ballerina Anna Pavlova, whose grace and artistry inspired the creation of this beloved dessert.

