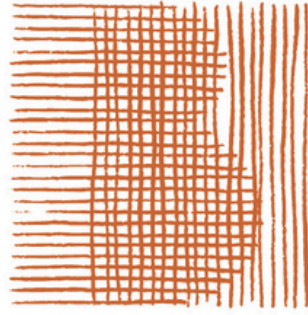


CEDRIC



BURTIN

# OUR MENU

## Rouage n°5

5 courses

Lunch only

Wednesday to Friday\*

\*Excluding public holidays

€ 95

## Rouage n°7

7 courses

€ 190

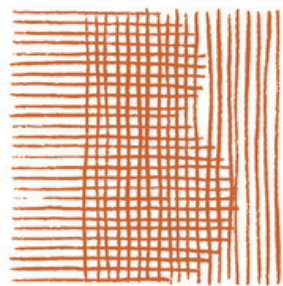
## Rouage n°9

9 courses

€ 240



CEDRIC



BURTIN

Here are a few examples of dishes you may enjoy from our current menu...  
Selections evolve with the seasons and remain subject to product availability.

## A selection of dishes...



**Signature Foie Gras**  
Pan-seared and served warm  
Balsamic vinegar emulsion  
Pickled onions with raspberry vinegar  
Salt-cured foie gras and brioche

**Beetroot**  
Slow-cooked and pickled  
Smoked cream, eel, onion and Port compote  
Smoked beef jus  
Beetroot vinaigrette

**Milk-Fed Lamb**  
Barbecued lamb chop  
Loin and slow-braised belly  
Lamb jus, honey-glazed turnip  
Lamb carpaccio and cured lamb ham  
Hay, olive and sheep's cheese tartlet

**Honey from Our Hives**  
In emulsion and ice cream  
Apple chutney with mustard seeds

**Vanilla & Grains**  
Smoked cloud  
Vanilla biscuit and crémeux  
Puffed and caramelised buckwheat  
Vanilla vinegar caramel  
Vanilla ice cream and smoked custard



A meal is a moment to be shared. We wish you a delightful dining experience.