

LONDON

IN THE SKY

TABLE 3 MENU

Designed by Pascal Aussignac

DINNER

Gascony Pie (chicken ballotine, aromatic lobster),
bisque sauce

72 hours barbecued rib of beef, oceanic pearls, samphire
and panisses

Ossau iraty flower, juicy nashi and spicy violet

Marinated strawberries, verbena crunch, black honey pulp

VEGETARIAN DINNER

Summer Cassoulet (girolles, confit tomato, Tarbais beans
pulp, tomato moss, dried beans and lavender vinaigrette)

Courgette flower primavera (asparagus, parsley oil,
aromatic tapioca, black garlic and greens)

Ossau iraty flower, juicy nashi and spicy violet

Marinated strawberries, verbena crunch, black honey pulp

Allergens: Milk, Egg, Crustaceans, Cereals, Nuts, Sulfur Dioxide.
All our food is prepared in a kitchen where nuts, gluten and other food allergies are present.