

LONDON

IN THE SKY

TABLE 3 MENU

Designed by Pascal Aussignac

LUNCH

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

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

Marinated strawberries, verbena crunch, black honey pulp

VEGETARIAN LUNCH

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)

Marinated strawberries, verbena crunch, black honey pulp
