



By Jason Atherton

JARS TO SHARE

- V. Feta, Coriander, Pistachio Dip, Crudités | 14
- V. Hummus, Spiced Aubergine | 14
- Cured Salmon Rillettes, Crème Fraîche, Citrus | 20

TO START

- Ceviche Tower, Halibut, Lobster, Scallop | 66
- Raw Beef Tartar, Cured Egg, Truffle, Horseradish | 48
- Poached Lobster Salad, Baby Spinach, Sesame, Spring Onion, Wakame | 48
- V. Roasted Wild Mushroom, Slow Cooked Egg, Toast | 32
- Halibut Ceviche, Avocado, Jerusalem Artichoke, Samphire | 38
- V. Truffled Morels, Gruyère, Emmental, Pangritata | 42
- Pork & Foie Gras Terrine, Pistachio, Onion Jam, Piccalilli | 36
- Wood Fired Scallops, Truffle Potato, Wild Garlic | 32 (for three) | 64 (for six)

TO FOLLOW

- Best End Of Lamb, Chicory, Aubergine Miso, Garlic | 90
- Rib-Eye Steak, Beef Dripping Potatoes, Fine Bean & Foie Gras Salad
Truffle, Hazelnut | 125
- Sea Bream, Lobster Risotto, Lemon, Dill | 58
- Roast Turbot, Cauliflower, Chanterelle, Parsley | 68
- Roast Chicken, Carrot, Spinach, Pomme Purée | 58
- V Asparagus, Artichoke, Creamed Spinach, Egg (Cooked Sukiyaki) | 39
- Veal & Foie Gras Burger, Churchill Sauce, Cheese, Bacon, Truffle & Parmesan Fries | 54

*Add Black Truffle To Any Dish | 20 Per Gram Add
Caviar To Any Dish | 11 Per Gram*

TO FINISH

- Classic Apple Tarte Tatin, Vanilla Ice Cream 'for two' | 25
- Cherry Flaming Baked Alaska, Pistachio | 22
- Crème Brûlée, Fruit Compote | 18
- Bitter Chocolate Tart, Coffee Ice Cream | 18

Please inform your waiter of any allergy or dietary requirements
All prices are quoted in Swiss Francs and include 7.7% VAT
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