

PARIS

Jihyun Kim

10th - 14th June

Cucumber salad, elderflower cream, fraise des bois

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Baby turnips, Korean shiso pesto, smoked eel

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Glazed courgettes, vin jaune sauce, escabeche mussels

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Grilled baby gem, Bordelaise sauce with bone marrow, rhubarb-apricot condiment

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Sweetbread doré au beurre, cockle sauce

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Melon, fig leaf ice cream, sweet green peas

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.



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Jihyun Kim

10th - 14th June

Vegetarian Menu

Cucumber salad, elderflower cream, fraise des bois

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Baby turnips, Korean shiso pesto, smoked yellow beans

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Glazed courgettes, vin jaune sauce, red onion pickles

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Grilled baby gem, red wine sauce, rhubarb-apricot condiment

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Stuffed cabbage, parmesan and cress sauce

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Melon, fig leaf ice cream, sweet green peas

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