

Our style

# Simplicity

**W**e see the ingredient we source as the central focus to our food.

The emphasis is therefore put on the technic we use in our cooking that will preserve its natural flavour.



*An appetiser of baby crapodine beet, beet gaspaccio, smoked mackerel and walnut.*

Romain's cooking has evolved between his training in Classical French and 30 years living in the UK. The result is very anglo-saxon French food. Harmony meets strong raw feel in his cooking.

## The vegetable in all its forms

We tend to use everything that we can when we harvest the vegetable. The fruit and the stock or the leaves.

We are lucky enough to be actively working with talented vegetable growers in order to create our menus. In fact, Romain's philosophy lays with adapting his menu to the vegetable growers ways and not the opposite. The menus becomes a creative blank canvas designed to provide the diners with exceptional fresh food.