

Lökum

Lokum is our Middle Eastern menu. The flavours are vibrant and bold, infused with the freshness of green herbs. Sharing platters are created to be enjoyed all together, in the Middle Eastern tradition.



CANAPES

Toasted flatbreads with hummus and beetroot, yoghurt & za'atar or baba ganoush dips

MAIN COURSE

Harissa & rose salmon with beetroot & orange salsa
Herb & ricotta pie (V)
Green herb & feta couscous
Fattoush

DESSERT

Roast pineapple with coconut & cardamom panna cotta,
mango, chili & mint salsa and candied pistachios

WINE

We have chosen a local wine - Quenard Chignin - which is produced on the hills around Chambéry. This is wonderfully balanced wine which has a depth of flavour to stand up to the harissa without being so heavy as to sit uncomfortably with the salmon. A subtle sweetness also serves to compliment the orange salsa which is why we think it is a match made in heaven.

A LA CARTE OPTION

You may also like to try Domaine des 2 Roches Pouilly-Fuissé - a classic Chardonnay from southern Burgundy. This has a beautiful richness of creamy, buttery flavours that can't fail to work with fish. 31 EUR