



LE PONT DE LA TOUR

ASPARAGUS TASTING MENU

FOUR COURSES | £55

Green asparagus velouté, smoked eel

Warm green asparagus, Clarence Court egg, wild garlic hollandaise, Ossau-Iraty

add 10g of Oscietra caviar £40

Steamed Corsican stone bass, white asparagus, fish velouté, finger lime

White asparagus crème brûlée, madeleines

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. V- Vegetarian, VG- Vegan, H- Halal. Adults need around 2000 kcal a day. Calorie information available on request.

A discretionary 13.50% service charge will be added to your bill. All prices include VAT.