



THE
BANNER



IN ROOM DINNING

POUR COMMENCER

SEA SALT TASTING 9

fresh baked baguette, country butter

BRIE EN CROUTE 13

feuille de brick, rosemary honey, pickled grapes

HEARTH BAKED SAINT ALBANS 20

garden pickles, baguette, sauce verte

TROIS FROMAGES BOARD 21

smoked walnut bread, winter apple butter, borage blossom

RED WINE POACHED FOIE GRAS 20

apricot preserve chutney, gelée, toasted brioche

MUSSELS MARINIÈRE 23

white wine, shallots, micro chive, charred scallion, frites

TUNA TARTARE 20

sunchoke chips, grilled shiitake, tarragon aioli, caper vinaigrette

GRILLED OCTOPUS 17

delicata squash, porcini mushroom broth, pickled pearl onion

SKULL ISLAND PRAWNS 19

sauce verte

BRÛLÉED OYSTERS 12

bone marrow butter, house pickles, sea salt

ESCARGOTS 16

garlic Pernod butter, fresh baked baguette

SOUPE & SALADES

BEET SALAD POLONAISE 12

sauce gribiche, pink peppercorn oil

ONION SOUP 14

Emmental cheese, chives

BABY GEM LETTUCE 12

parmesan vinaigrette, green olives, pistachios

FRISÉE SALAD 13

bacon vinaigrette, poached egg, shaved radish



THE BANNEKER



LES CLASSIQUES

FORAGED MUSHROOM RISOTTO 17

miso jus, charred lacquered leeks

DUCK BREAST 37

balsamic lentils, braised fennel

TROUT MEUNIERE 32

parsnip puree, sage butter, broccolini

PECHE FRAICHE (CATCH OF THE DAY) 33

lavender butter, pomme puree, baby turnips

STEAK AU POIVRE & FRITES 34

bearnaise, black pepper jus

COQ AU VIN 32

Amish chicken, red wine, forest mushrooms, pomme puree

CASSOULET TOULOUSAIN 37

Duck confit, Armagnac duck sausage, andouille, white beans.

2024's Winner- Best Traditional Recipe - Cassoulet Wars

ACCOMPAGNEMENTS 12

FRITES

BRAISED ROOT VEGETABLES

GRILLED BROCCOLINI

POMMES ALIGOT

FORAGED MUSHROOMS

DESSERTS

APPLE GALETTE 13

praline cremé

CHOCOLATE TORTE 11

luxardo cherry, cocoa nibs

CREME BRULEE 12

peach granita, raspberries

RUM BABA 14

whipped creme, strawberry compote

Tax 6% & \$5 delivery charge. 18% service charge.