



THE CHEF'S TABLE

by **Emma Hanley**

City of Light

This February, Commons Club invites you to embark on a romantic journey to the City of Light, a place close to the heart of our Chef de Cuisine, Emma Hanley.

Paris is where Emma goes to unwind, immerse herself in timeless elegance, and uncover culinary inspiration. Known for its deep-rooted gastronomic history and a culture that celebrates love, the French capital provides the perfect muse for this special Valentine's menu.

Emma's passion for Paris lies in its ability to combine classic technique with bold innovation, much like her own approach to cooking. From the enchanting streets of Montmartre to the bustling markets of Saint-Germain, every corner of the city tells a story through its flavors.

This menu is a tribute to the romance of Paris and its culinary artistry, crafted with delicacies that evoke the beauty and charm of the season. Celebrate love and indulgence with us as we bring Paris to the heart of Edinburgh. Bon appétit!

Commons Club

Crémant d'Alsace Cuvée Emile-Victor

Alsace, France

Domaine Lafage Centenaire Blanc

Côtes Du Roussillon, France

Pinot Noir Alsace Tradition Organic, Emile Beyer

Alsace, France

Vieux Chevalier, Chateauf-neuf-du-pape, Grenache 2018

Rhône, France

Château Grand Jauga, Sauternes

Barsac, France

£55 per person

Amuse

*French onion soup, house made brioche loaf, whipped Edinburgh cultured butter,
Duck liver parfait, Eclair, black garlic & wild honey, bitter orange, candy
hazelnuts*

Tuna Tartare

Yellow fin tuna, bitter lemon, truffle emulsion, caviar

Escargots

Garlic butter

Beef Rossini

Fillet of beef, foie gras, winter truffle, chanterelles

Cherry Clafoutis

Warm almond cake, boozy kirsch cherries, diplomat cream

Petit Fours

Madeleines, lemon curd, raspberry macarons, sea salt caramel chocolate

£85 per person

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a 12.5% service charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.