

HORS D'OEUVRES

Vichyssoise

*Soup of chives, fried leek
w/ Smoked eel*

16
18

Pickled Sardine & Mussel

Rouille, croûton, sea spray

17

Chicken Liver Parfait

Apple gel, griottines, grilled sourdough

18

Freshly Shucked Oysters

Sauce mignonette

5 ea

Lamb Brain

Crumbed brain, sauce gribiche

7 ea

LES ENTRÉES

48 Degree Cured Salmon

Pickle, crème fraiche, avruga, crackle

23

Classic Beef Tartare

Crouton

21

Pissaladière

Anchovy, onion, lamb tongue, lamb sweetbreads

22

Goats Cheese Soufflé

w/ Waldorf salad

20

Charcuterie du Maison

House terrine, rillette, saucisson, pear & date chutney

28

PLATS PRINCIPAUX

Duck Sausage

Choucroute, morello, Jerusalem artichoke purée

42

Beef Pithiver

Slow cooked beef pie, bourguignon garnish, pommes puree

42

Zucchini Flowers

Ratatouille, tomato fondue, olive crumbs, croûtons

36

Steamed Baby Snapper

À la nage, sauce vierge, clams

44

Steak Frites

300g Porterhouse, bone marrow, sauce béarnaise

48

SIDES

Frites

10

Mesclun Salad

10

Creamed Kale

12

LES DESSERTS

Tarte Fine

Green apple, rhubarb, ginger cream

17

Goat Milk Bavaois

Strawberry soup, meringue

17

Hazelnut Brûlé

Clotted Cream, glass biscuit

17