

CHARCUTERIE

JAMBON
RABBIT TERRINE
SAUCISSON SEC
DUCK RILLETES
TORCHON DE FOIE GRAS +8

7 EACH

(WITH MUSTARD, PICKLES & BREAD)



FROMAGE

ROQUEFORT
BRILLAT-SAVARIN
CAMEMBERT
MIMOLETTE
CHÈVRE

7 EACH

(WITH HONEYCOMB & BREAD)

PEARLS

- TSAR NICOULAI CAVIAR SERVICEESTATE 39/ RESERVE 68
TOAST, BLINI, CHIPS, CRÈME FRAÎCHE, CHIVES
- OYSTERS SUPRÊME18
UNI, SMOKED TROUT CAVIAR, FOIS GRAS BRULÉE, PONZU
- OYSTER SHOOTERS12
AQUA PAZZA, CITRON FOAM, PIMENTON SALT
- HALF DOZEN BEAU SOLEIL OYSTERS22
CHAMPAGNE AND THAI MIGNONETTE, COCKTAIL SAUCE
- PAN SEARED ABALONE28
TEMPURA FRIED VEGETABLES, MEUNIERE VINAIGRETTE, SAFFRON AIOLI

FIRSTS

- FOURNÉE BREAD3
HOUSE MADE GARLIC BUTTER, PINK PEPPERCORNS
- MIXED OLIVES5
CHILI, LEMON, SEA SALT
- SMOKED SALMON TOAST10
CRÈME FRAÎCHE, WHITEFISH, PICKLED SHALLOTS, TOMATOES
- FRIED OYSTER DEVILED EGGS.....12
SMOKED TROUT ROE, CALABRIAN CHILI RELISH
- BEEF TARTARE AND BONE MARROW22
PICKLED FENNEL, HERBS SALAD, TRUFFLE CAVIAR, GRILLED BREAD
- MUSHROOM "CAPPUCCINO" SOUP.....10
BLACK TRUFFLE CRÈME, PORCINI POWDER, CHIVES
- CITRUS SUPRÊME SALAD12
LITTLE GEMS, CANDIED BACON, PERSIAN CUCUMBER, MEYER LEMON VINAIGRETTE, RICOTTA
- PEAR AND ENDIVE SALAD14
WARM ROQUEFORT MUFFIN, POMEGRANATES, WATERCRESS, HAZELNUTS

MAINS

- PERNOD MUSSELS26
FENNEL SAUSAGE MEATBALLS, FRIED BREAD, ROUILLE, DILL
- BERKSHIRE CÔTE DE PORC.....32
GRILLED HERITAGE PORK CHOP, PISTOU, CRANBERRY BEAN RAGOUT, PEA LEAVES, BALSAMICO
- LINGUINI ALLE VONGOLE29
GARLIC CLAMS AND CLAMS CASINO, GUANCIALE, SHAVED MIMMOLETTE CHEESE
- POULET RÔTI.....28
ROASTED FREE RANGE CHICKEN, ROMANESCO, POMMES PURÉE, CHANTERELLE MUSHROOM JUS
- WAGYU BAVETTE STEAK32
POMMES AU GRATIN, PORTOBELLO, CABERNET JUS DE VEAU, FOIE GRAS BERNAISE
- FRENCH ONION DIP ANGUS BURGER16 ROSSINI STYLE34
CARAMELIZED ONION SOUP, PAIN AU LAIT, FIELD GREENS FOIE GRAS, SHAVED BLACK TRUFFLE

SIDES

- CHARRED BRUSSEL SPROUTS9
BALSAMICO, PANCETTA
- VAUDOVAN CAULIFLOWER9
CARAMELIZED SHALLOTS, RAISINS