

FRUITS DE MER

OYSTERS

On the Half Shell with
Cocktail Sauce & Mignonette
6 for 24

SCALLOP

Ceviche with Yuzu
& Toasted Pistachio
20

TUNA CRUDO

Apple, Harissa & Rice Crisps
26

BLACK DIAMOND

CAVIAR

Smoked with Chives, Shallots,
Hard Boiled Eggs & Gaufrettes
85g - 295
145g - 495
225g - 795

BLACK TRUFFLE TART

Crème Fraîche & Parmesan
55

WHOLE BLACK TRUFFLE

We put an entire black truffle on the table.
You shave it yourself
MP

APPETIZERS

BIBB LETTUCE

Salad with Winter Greens,
Apple & Mozzarella
18

TROUT TOAST

Smoked with Horseradish,
Fennel & Dill
26

LOBSTER WEDGE

Salad with Iceberg, Avocado,
Blue Cheese & Bacon
36

FOIE GRAS

Torchon with Black Truffle & Brioche
39

CARROT TARTARE

Quail Egg, Shallots & Rye
19

BEEF TARTARE

Mustard, Horseradish & Gaufrettes
27

SOUPS

CONSOMMÉ

Chicken & Swiss Crêpe
22

SQUASH

Minestrone with Beans,
Kale & Parmesan
16

**Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

PASTA

CAVATELLI

Cauliflower, Parmesan
& Pine Nuts
32

TAGLIATELLE

King Crab, Meyer Lemon
& Black Pepper
42

FOR TWO

WHOLE ROAST CHICKEN

Stuffed with Brioche, Rosemary
& Lemon
95

100 DAY DRY-AGED RIBEYE

Roasted Shallots & Peppercorn Jus
185

MAINS

ZURICH-STYLE CHICKEN

Mushrooms, Onions
& Cream Sauce
42

TROUT MEUNIERE

Brown Butter, Capers,
Parsley & Lemon
48

BUTTERNUT SQUASH

Roasted with Apples & Quinoa
34

CIOPPINO

Seared Cod, Shellfish
& Grilled Bread
52

VEAL SCHNITZEL

Bone-in with Lemon
68

LAMB

Roasted with Herb Crust
& Spiced Jus
56

SWISS STROGANOFF

Beef Tenderloin, Hen of the Woods Mushrooms,
Bell Peppers & Cream Sauce
52

SIDES

11

POTATO
RÖSTI

ROASTED
CARROTS

STEAMED
SPINACH

PARKER HOUSE
ROLLS

BROCCOLINI

SPÄTZLE