

***As this is a sample menu, please kindly note that the offerings listed are subject to change.*

CAVIAR ET COQUILLAGES

SERVICE DU CAVIAR

Buckwheat blini, cultured cream, chive

WHITE STURGEON, CALIFORNIA
GOLDEN OSSETRA, GERMANY

15g - 30g

80 - 160
135 - 270

HUÎTRES EN NAGE GLACÉE

Half dozen oysters, Muscadet gelée, smoked oyster cream

15

SIBERIAN OSSETRA, CRÈME A L'OS A MOELLE

Bone marrow custard, smoked crème fraîche

24

PLATS

TARTE FLAMBÉE

36 mo Comté, lardons, shallot

15

PÂTÉ EN CROÛTE

Rosie's organic chicken, pistachio, cornichon

17

BRIOCHE ET BEURRE

Chef Crenn's signature brioche, cultured butter

10

CAPELLINI À L'OURSIN ET L'OSSETRA

Housemade pasta, sea urchin, Kaluga Hybrid caviar

65

FLÉTAN AUX PETITS POIS

Local halibut, English pea and fava bean fricassée

37

TARTARE DE BOEUF, POMMES GAUFRETTES

Akaushi strip loin, traditional accompaniment, smoked beef fat

34

BOUILLABAISSSE ROYALE

68

At Bar Crenn, a 20% service charge will be added to your bill.
It allows us to distribute that amount more equally amongst our entire staff, including our cooks and dishwashers which have contributed to your meal.
If you have any questions, please ask to speak to one of our managers.

FROMAGE ET SUCRERIES

PETIT EPOISSES DE BOURGOGNE FLAMBÉE

Onion jam, cognac, baguette

25

CANELÉ DE BORDEAUX

Tahitian vanilla, spiced rum

7

POT DE CRÈME AU CHOCOLAT

Chocolate, chantilly, cacao nibs

8

TARTE AU CITRON

Lemon curd, toasted meringue

15

SAINT-HONORÉ

Pâte à choux, vanilla, almond

17

LES GOUTTES D'OR

Flight of three wines \$70

Sauternes

1989

CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE

Port

1969

TAYLOR FLADGATE, TAWNY, PORTUGAL

Ratafia

Solera

HENRI GIRAUD, CHAMPAGNE, FRANCE

VINS DE DESSERT

3 ounce serving

Ratafia

Solera

HENRI GIRAUD, RATAFIA DE CHAMPAGNE, FRANCE

Sauternes

1989

CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE

1995

CHÂTEAU D'YQUEM, BORDEAUX, FRANCE

Rivesaltes

1975

RIVEYRAC, ROUSSILLON, FRANCE

Maury

1985

MAS AMIEL, ROUSSILLON, FRANCE

Madeira

1937

D'OLIVEIRAS, SERCIAL, PORTUGAL

1995

D'OLIVEIRAS, TINTA NEGRA, PORTUGAL

MV

RARE WINE CO., HISTORIC SERIES 'BOSTON BUAL'

1994

D'OLIVEIRAS, MALVAZIA, PORTUGAL

Port

1969

TAYLOR FLADGATE, TAWNY, PORTUGAL

10 Year

NIEPOORT, TAWNY, PORTUGAL

28

35

95

32

25

115

38

19

45

80

20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.