

APERÓ' HOUR

CHAMPAGNE

Pierre Moncuit Grand Cru Blanc de Blancs Brut NV	70
Laurent Perrier Cuvée Rosé Brut NV	88

WHITE

Pouilly-Fuissé, Domaine Saumaize-Michelin 'Vers Cras' 2017	70
Grüner Veltliner Smaragd, Prager 'Achleiten' 2017	98
Châteauneuf-du-Pape Blanc, Vieux Télégraphe 2017	105
Trebbiano d'Abruzzo, Emidio Pepe 2017	108

RED

Etna Rosso, Graci Feudo Di Mezzo 2015	72
Barolo, Luigi Pira 'Marenca' 2013	75
Priorat, Clos Mogador 'Manyetes-Vi de Vila Gratallops' 2014	99
Valpolicella Superiore, Dal Forno 2011	120
Nuits-St.-Georges 1er Cru, Philippe Gavignet 'Les Pruliers' 2017	135

CAVIAR & FOIE GRAS

RUSSIAN OSSETRA CAVIAR 1 oz served with smoked egg yolk, tater tots	120
ARCTIC CHAR russian ossetra caviar, red beet, hasselback potato, dill crème fraiche	34
SMOKED EEL AND FOIE GRAS TERRINE apple-parsnip mostarda, black pepper brioche	32
FOIE GRAS PÂTÉ banyuls, cocoa nibs, pain de campagne	25
CODDLED EGG black trumpet, chestnut, parsnip, bearnaise mousseline	26
FALAFEL hummus, babaganoush	14
CITRUS CURED FLUKE sea urchin, sea lettuces, sesame, lemon	27
FONDUE OF CRAB AND SEA URCHIN vadouvan, potato	16
TARTARE OF BEEF winter black truffle, pickled quail egg, crouton	31