

## CHEF'S CHOICE

### SMOKED MILK

PUMPERNICKEL / PICKLED VEGETABLES

### MARINATED PIKEPERCH

CELERIAC / RICOTTA / SPINACH

4 COURSES / 75  
WINE PAIRING / 38

### BLACK SALSIFY

HAZELNUT / GARLIC / APPLE / ROCKET

5 COURSES / 90  
WINE PAIRING / 44

### BROOK TROUT

WATERCRESS / RHUBARB / LENTILS

6 COURSES / 105  
WINE PAIRING / 49

### LAMB HEART

PINTO BEANS / CONSOMMÉ

### CELERIAC

APPLE / WHITE CHOCOLATE

## OYSTER BAR

**SMALL OYSTER PLATE** 11  
3 PIECES MIXED

**BIG OYSTER PLATE** 31  
8 PIECES MIXED

**MARINATED OYSTERS** 29  
5 PIECES

**FINE DE CLAIRE** 3,5

**WILD ORGANIC OYSTER** 4

**TSARSKAYA** 4,5

**IRISH ROCK OYSTER** 4,5

**BELON** 6

# DINNER MENU

6 P.M.

## CAVIAR MENU

SIBERIAN CAVIAR HASH BROWN / CREME FRAÎCHE / KOHLRABI	75
OSCIETRA CAVIAR HASH BROWN / CREME FRAÎCHE / KOHLRABI	85
6 MARINATED OYSTERS	34

## BREAD

BRIOCHE & SOURDOUGH WITH BROWNED BUTTER	5
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## STARTERS

LOBSTER BISQUE BROWNED BUTTER / DUXELLES	19
DUCK LIVER PARFAIT CHESTNUT / BRIOCHE / JUS	24
SMOKED MILK PUMPERNICKEL / PICKLED VEGETABLES	14
MARINATED PIKEPERCH CELERIAC / RICOTTA / SPINACH	17
CAULIFLOWER DATE / COFFEE	15

## MAIN COURSES

BROOK TROUT WATERCRESS / RHUBARB / LENTILS	31
OCTOPUS MUSSELS / RED ONION / TOMATO	35
LAMB HEART PINTO BEANS / CONSOMMÉ	34
FLANKSTEAK DRY AGED POTATO BRÛLÉE / CARROT	38
BLACK SALSIFY HAZELNUT / GARLIC / APPLE / ROCKET	26

## PÂTISSERIE & CHEESE

TARTE DU JOUR	6
CREME BRÛLÉE	6
CANELÉ SALTED CARAMEL / SAGE	9
CELERIAC APPLE / WHITE CHOCOLATE	13
CHEESE / FRANCE FIG MUSTARD / CRISP BREAD	18

À LA CARTE