

## CHEF'S CHOICE

### CHANTERELLES

ASPARAGUS / PEA / PUMPKIN SEED

### MILLE-FEUILLE

GOAT'S CURD / CUCUMBER / VADOUVAN

4 COURSES / 75  
WINE PAIRING / 38

### PUMPKIN

ZUCCHINI / HAZELNUT

5 COURSES / 90  
WINE PAIRING / 44

### MEAGRE

CUCUMBER / POTATO / DASHI

6 COURSES / 105  
WINE PAIRING / 49

### DRY AGED PLUMA

MOJO ROJO / PIMIENTOS / ALMOND

### TARRAGON MOUSSE

BLUEBERRY / HAZELNUT / FENNEL

## OYSTER BAR

**SMALL OYSTER PLATE** 14  
3 PIECES MIXED

**BIG OYSTER PLATE** 38  
8 PIECES MIXED

**MARINATED OYSTERS** 36  
6 PIECES

**FINE DE CLAIRE** 4,5

**ORGANIC OYSTER** 5

**TSARSKAYA** 5,5

**IRISH ROCK OYSTER** 5,5

# DINNER MENU

FROM 6 P.M.

## CAVIAR MENU

SIBERIAN CAVIAR HASH BROWN / CRÈME FRAÎCHE / KOHLRABI 75

OSCIETRA CAVIAR HASH BROWN / CRÈME FRAÎCHE / KOHLRABI 85

## BREAD

BRIOCHE & SOURDOUGH WITH BROWNED BUTTER 5

## STARTERS

LOBSTER BISQUE DUXELLES / BROWNED BUTTER 19

DUCK LIVER PARFAIT PLUM / PORT WINE / ONION 24

MILLE-FEUILLE GOAT'S CURD / CUCUMBER / CARROT / VADOUVAN 18

OYSTER PEARL BARLEY / PANCETTA 19

CHANTERELLES ASPARAGUS / PEA / PUMPKIN SEED 16

## MAIN COURSES

VEAL SADDLE BEANS / TOMATO 33

DRY AGED PLUMA MOJO ROJO / ROMANESCO / PIMIENTOS / ALMOND 30

MEAGRE CUCUMBER / POTATO / DASHI 29

SHALLOT TARTE PORT WINE / APPLE / TRUFFLE HOLLANDAISE 21

PUMPKIN ZUCCHINI / HAZELNUT 26

## PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

TARRAGON MOUSSE BLUEBERRY / HAZELNUT / FENNEL 13

CHEESE FROM FRANCE FIG MUSTARD / CRISP BREAD 19

À LA CARTE