

CHEF'S CHOICE

KING OYSTER MUSHROOM
ZUCCHINI / ONION

BEETROOT
SHALLOTS / APRICOT / SPRUCE

4 COURSES / 75
WINE PAIRING / 38

PUMPKIN
ZUCCHINI / HAZELNUT

5 COURSES / 90
WINE PAIRING / 44

PIKEPERCH
CELERIAC / BUTTER LEEK

6 COURSES / 105
WINE PAIRING / 49

VEAL SADDLE
BEANS / TOMATO

CHOCOLATE
CRÈME BRÛLÉE / CASSIS

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 85

OSCIETRA CAVIAR HASH BROWN / CRÈME FRAÎCHE / KOHLRABI 95

BREAD

BRIOCHE & SOURDOUGH WITH BROWNEED BUTTER 5

STARTERS

LOBSTER BISQUE DUXELLES / BROWNEED BUTTER 19

DUCK LIVER PARFAIT BRIOCHE / ONION / GRAPES 24

BEETROOT SHALLOTS / APRICOT / SPRUCE 15

SMOKED EEL TURNIP / CONSOMMÉ 21

KING OYSTER MUSHROOM ZUCCHINI / ONION 16

MAIN COURSES

VEAL SADDLE BEANS / TOMATO 33

PORK BELLY SWEETHEART CABBAGE / PLUM 29

PIKEPERCH CELERIAC / BUTTER LEEK 33

LANGOS BRILLAT SAVARIN / RED CABBAGE / HOLLANDAISE 22

PUMPKIN ZUCCHINI / HAZELNUT 26

PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

CANELÉ SALTED CARAMEL 9

CHOCOLATE CRÈME BRÛLÉE / CASSIS 13

CHEESE FROM FRANCE FIG MUSTARD / CRISP BREAD 19

À LA CARTE