

## CHEF'S CHOICE

### CARROT

RED CABBAGE / GARLIC / OAT

### ECLAIR

WALNUT / ROQUEFORT

4 COURSES / 75  
WINE PAIRING / 38

### SWEETHEART CABBAGE

MUSTARD / SOURDOUGH

5 COURSES / 90  
WINE PAIRING / 44

### TURBOT

BRUSSELS SPROUT / PLUM / POTATO

6 COURSES / 105  
WINE PAIRING / 49

### CORN-BASED DUCK BREAST

SWEET POTATO / CHESTNUT

### TIPSY PEAR

MULLED WINE / CHOCOLATE / ALMOND

## 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

**BELON** 6,5

# 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

ECLAIR WALNUT / ROQUEFORT 16

SMOKED EEL TURNIP / CONSOMMÉ 21

CARROT RED CABBAGE / GARLIC / OAT 15

## MAIN COURSES

CORN-BASED DUCK BREAST SWEET POTATO / CHESTNUT 34

BEEF BRISKET PARSNIP / BLACK CABBAGE / MUSTARD 33

TURBOT BRUSSELS SPROUT / PLUM / POTATO 35

CODFISH FENNEL / ELDER / LEMON 34

SWEETHEART CABBAGE MUSTARD / SOURDOUGH 26

## PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

CANELÉ SALTED CARAMEL 9

TIPSY PEAR MULLED WINE / CHOCOLATE / ALMOND 14

CHEESE FROM FRANCE FIG MUSTARD / CRISP BREAD 19

À LA CARTE