

## CHEF'S CHOICE

### ROOT VEGETABLES

ROMESCO / SPRING ONION

### SMOKED EEL

BRIOCHE / CRÈME ÉPAISSE

4 COURSES / 75  
WINE PAIRING / 38

### SWEETHEART CABBAGE

MUSTARD / SOURDOUGH

5 COURSES / 90  
WINE PAIRING / 44

### WINTER COD

KOHLRABI / WATERCRESS / VANILLA

6 COURSES / 105  
WINE PAIRING / 49

### ENTRECÔTE

CARROT / MUSTARD / BÉRNAISE

### APPLE

BUCKWHEAT / BERGAMOT

## 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 BROWNED BUTTER 5

## STARTERS

LOBSTER BISQUE DUXELLES / BROWNED BUTTER 19

DUCK LIVER PARFAIT BRIOCHE / BLOOD ORANGE / GINGER 24

SCALLOPS DILL / HORSERADISH / ELDER 23

SMOKED EEL BRIOCHE / CRÈME ÉPAISSE 21

ROOT VEGETABLES ROMESCO / SPRING ONION 17

## MAIN COURSES

ENRECÔTE CARROT / MUSTARD / BÉRNAISE 38

BEEF CHOP POTATO / KALE / CUCUMBER 33

TURBOT BRUSSELS SPROUT / PLUM / POTATO 35

WINTER COD KOHLRABI / WATERCRESS / VANILLA 34

SWEETHEART CABBAGE MUSTARD / SOURDOUGH 26

## PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CANELÉ SALTED CARAMEL 9

APPLE BUCKWHEAT / BERGAMOT 13

ASSORTED CHEESES FIG MUSTARD / CRISP BREAD 19

À LA CARTE