

CHEF'S CHOICE

ROOT VEGETABLES

ROMESCO / SPRING ONION

SMOKED EEL

BRIOCHE / CRÈME ÉPAISSE

4 COURSES / 75
WINE PAIRING / 38

KING OYSTER MUSHROOM

RED CABBAGE / VADOUVAN / PEANUT

5 COURSES / 90
WINE PAIRING / 44

WINTER COD

KOHLRABI / WATERCRESS / VANILLA

6 COURSES / 105
WINE PAIRING / 49

ENTRECÔTE

CARROT / TARRAGON / 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 24

SMOKED EEL BRIOCHE / CRÈME ÉPAISSE 22

ROOT VEGETABLES ROMESCO / SPRING ONION 17

MAIN COURSES

ENRECÔTE CARROT / TARRAGON / BÉRNAISE 38

BRAISED BEEF NECK POTATO / KALE / CUCUMBER 34

MEAGRE SUNCHOCKE / BLACK SALSIFY 36

WINTER COD KOHLRABI / WATERCRESS / VANILLA 35

KING OYSTER MUSHROOM RED CABBAGE / PEANUT 26

PÂTISSERIE & CHEESE

TART DU JOUR 6

CHOCOLATE APRICOT / FLORENCE FENNEL 12

APPLE BUCKWHEAT / BERGAMOT 14

ASSORTED CHEESES FIG MUSTARD / CRISP BREAD 19

À LA CARTE