

## CHEF'S CHOICE

### ROOT VEGETABLES

ROMESCO / SPRING ONION

### RAVIOLO

RICOTTA / WILD GARLIC / WHEY

4 COURSES / 75  
WINE PAIRING / 38

### KING OYSTER MUSHROOM

RED CABBAGE / VADOUVAN / PEANUT

5 COURSES / 90  
WINE PAIRING / 44

### SEA BASS

PEA / NASTURTIUM

6 COURSES / 105  
WINE PAIRING / 49

### ENTRECÔTE

CARROT / TARRAGON / BÉRNAISE

### RHUBARB

ORGANIC CURD / MERINGUE

## OYSTER BAR

### SMALL OYSTER PLATE

3 PIECES MIXED

14

### BIG OYSTER PLATE

8 PIECES MIXED

38

### MARINATED OYSTERS

6 PIECES

36

### 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

HASH BROWN / CRÈME FRAÎCHE / KOHLRABI	+ SIBERIAN CAVIAR	85
	+ OSCIETRA CAVIAR	95

## BREAD

BRIOCHE & SOURDOUGH WITH BROWNEED BUTTER	5
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## STARTERS

LOBSTER BISQUE DUXELLES / BROWNEED BUTTER	19
DUCK LIVER PARFAIT BRIOCHE / BLOOD ORANGE / GINGER	24
VEAL SHANK RADISH / TREVISANO	18
CHAR LETTUCE / BERGAMOT	19
RAVIOLO RICOTTA / WILD GARLIC / WHEY	15
ROOT VEGETABLES ROMESCO / SPRING ONION	17

## MAIN COURSES

ENRECÔTE CARROT / TARRAGON / BÉRNAISE	38
BRAISED BEEF NECK CELERIAC / ONION	34
SEA BASS PEA / NASTURTIUM	33
KING OYSTER MUSHROOM RED CABBAGE / PEANUT	26

## PÂTISSERIE & CHEESE

TARTE DU JOUR	6
CHOCOLATE APRICOT / FLORENCE FENNEL	12
RHUBARB ORGANIC CURD / MERINGUE	14
ASSORTED CHEESES FIG MUSTARD / CRISP BREAD	19

À LA CARTE