

CHEF'S CHOICE

BREAD & BUTTER

LEEK

GOAT CHEESE / APPLE

CORN-FED CHICKEN | TERRINE

CABBAGE / APRICOT

4 COURSES / 78
WINE PAIRING / 38

- **WILD GARLIC RAVIOLI**
ARTICHOKE / GREEN ASPARAGUS
- **LAMB, TWO WAYS**
BELL PEPPER / BASIL / GNOCCHI

NOUGAT MOUSSE

PEAR SORBET

OYSTER BAR

SMALL OYSTER PLATE 19
4 PIECES MIXED

BIG OYSTER PLATE 38
8 PIECES MIXED

MARINATED OYSTERS 36
5 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.

KAVIAR GEDECK

HASH BROWN CRÈME FRAÎCHE / KOHLRABI	+ 50G SIBERIAN CAVIAR	85
	+ 50G OSCIETRA CAVIAR	95

BREAD

BRIOCHE & SOURDOUGH SALTED BROWNED BUTTER	6
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STARTERS

LEEK GOAT CHEESE / APPLE	15
CORN-FED CHICKEN TERRINE CABBAGE / APRICOT	19
LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT RADICCHIO / PEAR	24
CALAMARETTI LIGURIAN OLIVE / TOMATO	21

MAIN COURSES

PINK VEAL CASSIS SHALLOTS / GREEN ASPARAGUS / POTATO	39
LAMB, TWO WAYS BELL PEPPER / BASIL / GNOCCHI	38
CHAR LIME VELOUTÉ / PUMPKIN / BRUSSELS SPROUTS	38
SEA BASS CURRY / SAFFRON RISOTTO / SPINACH	38
WILD GARLIC RAVIOLI ARTICHOKE / GREEN ASPARAGUS	28

PÂTISSERIE & CHEESE

LEMON TART RASPBERRY SORBET	10
RICOTTA PARFAIT RHABARBER	11
NOUGAT MOUSSE PEAR SORBET	9
CRÈME BRÛLÉE	7
SORBET	3,5
ASSORTED CHEESE CHUTNEY / CRISP BREAD	22

À LA CARTE