

CHEF'S CHOICE

BREAD & BUTTER

PATE EN CROUTE

SAUCE CUMBERLAND / MUSTARD CAVIAR

CREAMY ASPARAGUS SOUP

WILD GARLIC RAVIOLO / PARMESAN GRISSINI

4 COURSES / 78
WINE PAIRING / 38

- **CHAR**
LIME VELOUTÉ / LENTILS / LEEK
- **FARM CHICKEN | BREAST & LEG**
TARRAGON / ASPARAGUS / PEAS

CHOCOLATE PUDDING

VANILLA SAUCE / RASPBERRY 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

ASPARAGUS TART SORREL / BOZNER SAUCE	16
PATE EN CROUTE SAUCE CUMBERLAND / MUSTARD CAVIAR	19
LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT RADICCHIO / PEAR	24
PULPO, TWICE SALTED LEMON / RED BELL PEPPER	21

MAIN COURSES

PINK VEAL FILLET CASSIS SHALLOTS / GREEN BEANS / POTATO	42
FARM CHICKEN BREAST & LEG TARRAGON / ASPARAGUS / PEAS	36
CHAR LIME VELOUTÉ / LENTILS / LEEK	38
MULLET & RED PRAWN BOUILLABAISSE / COUSCOUS	38
WILD GARLIC RAVIOLI SPRING VEGETABLES / SAFFRON FROTH	28

PÂTISSERIE & CHEESE

RHUBARB TART STRAWBERRY SORBET	10
RICOTTA PARFAIT RHABARBER	11
CHOCOLATE PUDDING VANILLA SAUCE / RASPBERRY SORBET	11
CRÈME BRÛLÉE	7
SORBET	3,5
ASSORTED CHEESE CHUTNEY / CRISP BREAD	22

À LA CARTE