

## CHEF'S CHOICE

### BREAD & BUTTER

### PATE EN CROUTE

SAUCE CUMBERLAND / MUSTARD CAVIAR

### CREAMY ASPARAGUS SOUP

RICOTTA RAVIOLO / PARMESAN GRISSINI

4 COURSES / 78  
WINE PAIRING / 38

- **CHAR**  
LIME VELOUTÉ / ASPARAGUS / PEAS
- **FARM CHICKEN | BREAST & LEG**  
SAGE JUS / RATATOUILLE / GNOCCHI

### 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

**DINNER MENU**

FROM 6 P.M.

**KAVIAR GEDECK**

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

**BREAD**

<b>BRIOCHE &amp; SOURDOUGH SALTED BROWNED BUTTER</b>	<b>6</b>
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**STARTERS**

<b>ASPARAGUS TART SORREL / BOZNER SAUCE</b>	<b>16</b>
<b>PATE EN CROUTE SAUCE CUMBERLAND / MUSTARD CAVIAR</b>	<b>19</b>
<b>LOBSTER BISQUE DUXELLES / BROWNED BUTTER</b>	<b>19</b>
<b>DUCK LIVER PARFAIT RASPBERRY-RHUBARB / ALMOND</b>	<b>24</b>
<b>PULPO, TWICE SALTED LEMON / RED BELL PEPPER</b>	<b>21</b>

**MAIN COURSES**

<b>PINK VEAL FILLET CASSIS SHALLOTS / GREEN BEANS / POTATO</b>	<b>42</b>
<b>FARM CHICKEN   BREAST &amp; LEG SAGE JUS / RATATOUILLE / GNOCCHI</b>	<b>36</b>
<b>CHAR LIME VELOUTÉ / ASPARAGUS / PEAS</b>	<b>38</b>
<b>MULLET &amp; RED PRAWN BOUILLABAISSE / COUSCOUS</b>	<b>38</b>
<b>HERB RAVIOLI SPRING VEGETABLES / SAFFRON FROTH</b>	<b>28</b>

**PÂTISSERIE & CHEESE**

<b>RASPBERRY TART STRAWBERRY SORBET</b>	<b>10</b>
<b>CURD MOUSSE RHABARBER</b>	<b>11</b>
<b>CHOCOLATE PUDDING VANILLA SAUCE / RASPBERRY SORBET</b>	<b>11</b>
<b>CRÈME BRÛLÉE</b>	<b>7</b>
<b>SORBET</b>	<b>3,5</b>
<b>ASSORTED CHEESE CHUTNEY / CRISP BREAD</b>	<b>22</b>

**À LA CARTE**