

## BULLES & COCKTAILS

NV Pour Toi Blanc de Blancs 145  
*France*

Perrier Jouët Grand Brut 205  
*Épernay, Champagne*

2016 Allouchery-Perseval Millésime 230  
*Écueil, Champagne*

French 75 195  
*Beefeater Gin, lemon, sugar, Champagne*

Dry Martini 195  
*No 3 Gin, Noilly prat  
Your choice of  
olive / lemon zest / dirty*

Negroni 195  
*Beefeater Gin, Campari & Carpano Classico*

Old fashioned 195  
*Makers mark, Demerara & Angostura Bitters*

## LES SNACKS

Olives 70

Amandes 75  
*Marcona almonds*

Saucisson rosette 85  
*Rosette salami*

Fromage 80g 125  
*Today's selection of cheese*

Assiette de fromages et  
de charcuterie 275  
*Today's selection of  
cheese & charcuterie*

Conserves marinées 195  
*Delicacies from the sea  
Served with grilled bread and aioli*

*For 2 persons  
Choice of  
Mussels  
Anchovies  
Salmon*

## HUÎTRES

Oyster Rockefeller  
3 pcs 195  
*Spinach & hollandaise sauce*

Fine de Claire No. 4  
Oysters  
1 pcs 50 / 6 pcs 270

*Served with mignonette,  
lemon & tabasco*

## LES ENTRÉES

Artichaut entier 175  
*Whole artichoke,  
Browned butter, pistachio  
& arugula mayonnaise*

Soupe de châtaignes 185  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil  
Served with Havugus-gratinated bread*

Steak tartare 175  
*Cornichons, silver onion,  
parsley & tomato mayonnaise  
Served with house-made crisps*

Pâté en croûte 155  
*French paté in puff pastry,  
cornichons, Dijon mustard  
& lovage salad*

Moules frites 155  
*Blue mussels, 'Nduja, cream,  
lemon & parsley*

Cuisses de grenouille frites 185  
*Deep fried frog legs,  
gremolata & smoked paprika mayonnaise*

## CAVIAR

Kalix Vendace Roe  
30 g 375

Polanco caviar  
30 g 1150

*Served with toast,  
red onion & smetana*

## LES PLATS

### Magret de Canard 345

*Duck breast,  
roasted celeriac purée, grilled bitter salad,  
dukkah & red wine sauce*

### Côte de Cochon "Cordon Bleu" 285

*Breaded and deep-fried pork chop  
filled with smoked pork shoulder  
& provolone cheese.  
Served with black kale & curly kale,  
Brussels sprouts,  
caramelized shallots & pork jus*

### 1/2 Poulet 310

*Half Corn-fed Chicken,  
Mixed wild mushrooms, morel sauce  
& potato purée*

### Flambé Trolley 695

*Wagyu A5 100g  
Topped with  
Polanco sturgeon caviar  
Served with  
grilled romaine lettuce,  
anchovy vinaigrette,  
pommes allumettes  
& veal jus*

### Soupe de châtaignes 245

*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil  
Served with Havgus-gratinated bread*

### Steak tartare 295

*Cornichons, silver onion,  
parsley & tomato mayonnaise  
Served with house-made crisps*

### Sole Meunière 395

*Capers, buttered beets & Ratte potatoes*

### Moules frites 255

*Blue mussels, Nduja, cream,  
lemon & parsley  
Served with French fries*

### Dos de Cabillaud 380

*Baked cod loin,  
clams, spinach,  
pancetta & roasted mussel sauce  
Served with potatoes*

### Chou-fleur 245

*Baked Cauliflower,  
cauliflower purée, Havgus cream,  
browned butter, curry,  
pickled shallot & breadcrumbs*

## Menu de Viandes

*Steak menu*

Entrecôte	Filet Mignon
410	435

*All meat cuts are served with red wine sauce*

### Garnitures

Haricots verts 55	French fries 60
Tomato salad 55	Potato purée 60
Green salad 45	Ratte potatoes 55
Sauce Béarnaise 65	Black Pepper
Morel sauce 95	Mayonnaise 45

## DESSERTS

### SMASH THE PIGGY BANK

*Saffron ice cream,  
cherry compote &  
white chocolate crumble*  
395

### Fondant au chocolat 155

*Chocolate fondant with  
blackberry ice cream*

### Confiture de vieux de garçon 155

*Baked puff pastry,  
vanilla cream & summer's  
rum-soaked berries*

### Crème brûlée 120

### Bonbon au Chocolat 45 / pc

*Today's selection*

### Crème glacée du jour

45  
*Today's selection*

### Fromage

1 pc 65 / 3 pcs 150