

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 385

Polanco caviar
30 g 1150

*Served with thin potato
pancake, 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 375

*Half, deboned, stuffed spring chicken,
green asparagus, sautéed spinach, chicken jus,
smoked pork belly and herbed rice.*

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 410

Capers, buttered beets & seasonal potatoes

Moules frites 255

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

Dos de bar grillé 380

*Grilled sea bass with vinaigrette of
confit tomatoes and roasted onions.
Served with Parisian gnocchi*

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	Seasonal potatoes 55
Sauce Béarnaise 65	Black Pepper
Morel sauce 95	Mayonnaise 45

DESSERTS

SMASH THE PIGGY BANK

*Blackberry compote,
pistachio ice cream
& chocolate crumble
395*

Gâteau à la rhubarbe de grand-mère 155

*Grandma's rhubarb cake, served with
rhubarb ice cream*

Beignet aux figes 155

*Port wine-poached figs with
fried beignets & vanilla ice cream*

Fromage 1 pc 65 / 3 pcs 150

*Bonbon au Chocolat 45 / pc
Today's selection*

*Crème glacée du jour 45
Today's selection*

*Crème brûlée 120
Flavored with
blackcurrant leaves*