

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

Asperges blanches pochées 325
*Poached white asparagus, browned hollandaise,
Kalix roe and herb salad*

Soupe d'asperges blanches 225
*White asparagus soup, asparagus,
onion & whitefish roe
Served with toasted brioche*

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" 325
*Breaded and deep-fried pork chop
filled with smoked pork shoulder
& provolone cheese.*
Served with
cabbage salad with spring onions & shallot butter

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

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

Aubergine grillée 285
*Grilled eggplant, eggplant cream, cress salad,
confit tomato and baked onions*

Soupe d'asperges blanches 285
*White asparagus soup, asparagus,
onion & whitefish roe*
Served with toasted brioche

Menu de Viandes

Steak menu

Entrecôte	Filet Mignon
410	435

All meat cuts are served with red wine sauce

Garnitures

<i>Haricots verts 55</i>	<i>French Fries 60</i>
<i>Tomato salad 55</i>	<i>Herbed mashed potatoes 60</i>
<i>Green salad 45</i>	<i>Seasonal potato 55</i>
<i>Sauce Béarnaise 65</i>	<i>Aioli 45</i>
<i>Shallot butter 55</i>	

DESSERTS

SMASH THE PIGGY BANK

*Gooseberry ice cream, almond praline
and gooseberry compote*
Recommended for
2-4 people

**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*