

BULLES & COCKTAILS

NV Pour Toi Blanc de Blancs 145
Frankrike

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

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

Fine de Claire No. 4
Oysters

1 pcs 50 / 6 pcs 270
Served with mignonette, lemon & tabasco

LES ENTRÉES

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

Asperges grillées 155
Grilled asparagus, charred cucumber, kohlrabi,
trout roe, buttermilk & jalapeno

Steak tartare 175
Cornichons, white onion, parsley & Dijon
Served with salad

LES PLATS

Thon poêlé 325
Seared tuna, grilled salad, confit tomato,
onion vinaigrette, capers & olives

Steak tartare 295
Cornichons, white onion
parsley & Dijon
Served with french fries and salad

Loup de mer grillé 380
Grilled sea bass with
browned chili butter & sautéed spinach
Served with potatoes

Aubergine 285
Fried eggplant schnitzel, pomegranate,
cabbage & "feta cheese" cream

Entrecôte 250g 580
Red wine sauce,
tomato salad & bearnaise sauce
Served with french fries

Steak minute 395
Shallot butter & green beans
Served with roasted potatoes

CAVIAR

Kalix Vendace Roe
30 g 385

Polanco caviar
30 g 1150

Served with thin potato pancake,
red onion & smetana