

BULLES & COCKTAILS

NV Domaine Stirn Crémant d'Alsace 155
France

Perrier Jouët Grand Brut 210
Épernay, Champagne

2016 Allouchery-Perseval Millésime 230
Écueil, Champagne

French 75 195
Beefeater Gin, lemon, sugar, Champagne

Dry Martini 210
*No 3 Gin, Noilly Prat
Your choice of
olive / lemon zest / dirty*

Negroni 195
Beefeater Gin, Campari & Carpano Classico

LES SNACKS

Olives 80

Amandes 80
Marcona almonds

Saucisson rosette 85
Rosette salami

Assiette de fromages et
de charcuterie 285
*Today's selection of
cheese & charcuterie*

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

*For 2 people
Choice of:
Mussels
Boquerones
Polpo*

HUÎTRES

Oyster 3 pcs 195
*Fried oysters with smoked
mayonnaise*

Fine de Claire No. 4
Oysters
1 pc 50 / 6 pcs 270
*Served with mignonette,
lemon & tabasco*

CAVIAR

Kalix Vendace Roe
30 g 385

Polanco caviar
30 g 1150

*Served with thin potato pan-
cake, red onion & smetana*

LES ENTRÉES

Quiche* 185
*French onion tart, bitter leaves
& lemon dressing*

Toast aux champignons
d'automne* 195
*Autumn mushrooms, ricotta,
hot honey & pearl onion
Served with toasted brioche*

Steak tartare 185
*Cornichons, pearl onion, parsley
& Dijon mustard
Served with salad*

Pâté en croûte 165
*French pâté, pickled mushrooms &
pearl onion*

Moules frites 155
*Mussels, 'nduja, cream, lemon & parsley
Served with grilled levain bread*

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

Vichyssoise* 135
Duck rillettes with smoked crème fraîche

LES PLATS

Boeuf bordelaise 425
*Smoked pork belly, autumn mushrooms
 & Bordelaise sauce*
Served with potato purée

Lapin à la moutarde 325
*Rabbit in mustard sauce, carrots,
 grilled onion & potatoes*

Coquelet 375
Deboned, breaded spring chicken
Served with grilled cabbage & Café de Paris sauce

Noix de cerf 455
*Venison topside, chestnuts, roasted
 onion & green peppercorn sauce*
Served with pressed potatoes

Trolley service

Halibut on the bone
*Lobster, sauce Américaine,
 smoked pork belly & herbed rice*

750

Steak tartare
*Cornichons, pearl onion,
 parsley & Dijon mustard*
Served with French fries & salad

305

Dos de cabillaud 410
*Pan-fried cod loin, crème double, braised cabbage,
 shaved Brussels sprouts, lemon & dill*
Served with boiled potatoes

Moules frites 295
Mussels, 'nduja, cream, lemon & parsley
Served with French fries & aioli

Entrecôte 250g 580
*Tomato salad, red wine sauce
 & Béarnaise sauce*
Served with French fries

Steak minute 405
Brussels sprouts & mushroom butter
Served with pommes Anna

Feuilles de chou farcies ** 305
*Cabbage rolls filled with mushrooms
 & Gotland lentils, pickled chanterelles &
 mushroom broth with truffle*

Dos de bar grillé 380
*Grilled sea bass, browned chilli butter
 & sautéed spinach*
Served with boiled potatoes

Garnitures

Brussels sprouts 55	French fries 60
Tomato salad 55	Herbed mashed potatoes 60
Green salad 45	Seasonal potatoes 55
Sauce Béarnaise 65	Aioli 45
Mushroom butter 55	

DESSERTS

**Gâteau aux pommes
 de grand-mère 155**
*Grandma's apple cake, served with
 cardamom ice cream*

Éclair 85
Choux pastry filled with coffee buttercream

Terrine au chocolat 135
*Chocolate terrine,
 brandied cherries & crème Chantilly*

Bonbon au Chocolat 45 / pc
Today's selection

Crème glacée du jour 45
Today's selection

Crème brûlée 120

Fromage 1 pc 65 / 3 pcs 150

SMASH THE PIGGY BANK

*Blueberry ice cream, cookie crumbles
 & blueberry compote*
Recommended for 2-4 people
 395