

Starters and Entrees

Steak tartare 19

XO-emulsion, langoustine carpaccio
Add 10 gr Perle Imperial caviar 20

Cured haddock 17

Smoked eel, apple, dill

Lobster soup 16

Shrimps, tarragon, crème fraîche

Poached egg 15

Mushrooms, brioche, Hollandaise

Terrine of foie gras and pastrami 21

Fig compote, brioche

Pork belly 16

Chorizo, tomato, soy beurre blanc

Red beetroot 14

Goat's cheese, smoked almonds, pink pepper

Mains

Veal flat iron 28

Sauerkraut, foie gras, red wine jus

Butternut squash 22

Stracciatella, pumpkin seeds, curry

Cod fillet 26

Fennel, anchovies, Piment 'Espelette

Octopus 28

Carrot, sweet potato, jalapeño

Cauliflower 23

Parmesan cheese, sweet onion, truffle vinaigrette

Sides

French fries with mayonnaise 5

Green salad with aged cheese 5

Bread with salted butter 5

Sauteed leek with miso and pine nuts 5

Steak frites

Served with French fries and a green salad

Steak tartare

Classic 26

XO-emulsion, langoustine carpaccio 34

Rump steak 24

Sirloin steak 29

Côte de Boeuf (1 kg.) 95

For 2-3 people

Minimum preparation time 40 minutes

Steaks are served with a choice of:

Green peppercorn sauce

Red wine jus

Beurre maison

Add foie gras 12

Desserts

Selection of cheeses 15

By Fromagerie Bon

Sticky toffee pudding 12

Salted caramel, Amarena cherries, tonka bean ice cream

White chocolate flan 12

Apple, vanilla, rum raisins

Lime cremeux 11

Coconut, ginger, lime leaf ice cream

Bonbon per piece 1,75

Madeleine per piece 2,5