

<i>Caviar, cultured cream, beef fat potatoes (30g)</i> .....	\$90
<i>Oyster aux condiments</i> .....	\$30
<i>Mussels escabeche</i> .....	\$26
<i>Scallop carpaccio, walnut vinaigrette</i> .....	\$24
<i>Tuna tartare classique</i> .....	\$28

<i>Bread &amp; bottarga butter (add anchovy +\$20)</i> .....	\$7
<i>Saucisson sec &amp; cornichon</i> .....	\$12
<i>Chicken liver parfait</i> .....	\$24
<i>Wild mushroom &amp; chestnut fricassée</i> .....	\$24
<i>Haricots verts &amp; foie gras</i> .....	\$35
<i>Tongue a la plancha</i> .....	\$26
<i>Lamb's brains &amp; smoked eel mayonnaise</i> .....	\$24
<i>Escargot &amp; boudin noir vol-au-vent</i> .....	\$26
<i>Scallop quenelle</i> .....	\$32

<i>Poisson du jour</i> .....	\$48
<i>Mushroom frites</i> .....	\$36
<i>Duck frites</i> .....	\$46
<i>Steak frites</i> .....	\$55
<i>Lobster frites</i> .....	\$MP

<i>House salad, vinaigrette</i> .....	\$12
<i>Spinach, butter, garlic</i> .....	\$12
<i>Roasted jerusalem artichoke, truffle</i> .....	\$14

<i>Mandarin sorbet</i> .....	\$12
<i>'Quarts de chaume' custard</i> .....	\$18
<i>White chocolate mousse</i> .....	\$18
<i>Fromage aux condiments</i> .....	\$36