

Fruits de Mer

SEAFOOD PLATTER 135 • ½ DOZEN OYSTERS 23 • SAFFRON MUSSELS 23

LITTLENECK CLAMS, BUTTERMILK, KUMQUAT KOSHO 23

SCALLOP, LEEKS, HAZELNUT 26 • SNOW CRAB, DRAWN BUTTER 38

Starters

FOCACCIA, OLIVE, ROSEMARY, STILTON 14 • CELERY SALAD, STILTON, HAZELNUT 23

BEEF TARTARE, SMOKED TOMATO RELISH, BRIOCHE 28 • CRAB SPAGHETTI 34

OCTOPUS, MORCILLA, BUTTER BEANS 32 • WHITE ASPARAGUS, GRIBICHE, PINE NUT, ROE 23

Mains

GITANES BURGER, BORDELAISE, FRITES 30 • STEAK FRITES 45

LAMB SADDLE, POLENTA, FENNEL 46 • COD, CLAMS, AJI AMARILLO 54

TASTING MENU 105 PER PERSON (*Wine pairing available*)

Add-Ons: BLACK TRUFFLE 16 • CAVIAR SPOON 24 • FOIE GRAS 20

Desserts

POT DE CRÈME, MADELEINE 16 • FOIE SUNDAE 21 • SORBET 9

