

## *Fruits de Mer*

SEAFOOD PLATTER 150 • ½ DOZEN OYSTERS 23 • SAFFRON MUSSELS 22

LITTLENECK CLAMS, BUTTERMILK, KUMQUAT KOSHO 23 • LOBSTER SALAD, BÉARNAISE 40

SCALLOP, LEEKS, VINAIGRETTE 28 • SNOW CRAB CLAWS, COCKTAIL SAUCE 24

## *Starters*

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

BEEF TARTARE, SMOKED TOMATO RELISH, BRIOCHE 28 • FRENCH ONION SOUP 25

OCTOPUS, MORCILLA, BUTTER BEANS 32 • CRAB SPAGHETTI 34

## *Mains*

GITANES BURGER, BORDELAISE, FRITES 30 • STEAK FRITES 45

DUCK AGRODOLCE 52 • COD, CLAMS, AJI AMARILLO 54

PORK CHOP, APPLE, BLACK GARLIC JUS 48

**TASTING MENU 105 PP** (*Wine pairing available*)

*Add-Ons:* BLACK TRUFFLE 16 • CAVIAR SPOON 24 • FOIE GRAS 23

## *Desserts*

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

