

## *Fruits de Mer*

SEAFOOD PLATTER S120/L215 • ½ DOZEN OYSTERS 23 • RAZOR CLAMS, ASIAN PEAR, RAMPS 24  
MUSSELS ESCABECHE 22 • LOBSTER, CELERY, APRICOT 40 • SNOW CRAB 38 • CAVIAR SERVICE 120

## *Starters*

FOCACCIA, OLIVE, ROSEMARY, STILTON 14 • TUNA CRUDO, NECTARINE, FENNEL 27  
JAMÓN SERRANO, MELON, JIMMY NARDELLO, MANCHEGO 24 • STEAK TARTARE, CAESAR 27  
BURRATA, HEIRLOOM TOMATO, PEACHES, WHITE BALSAMIC 29 • CRAB SPAGHETTI 34  
SCALLOP, CALABRIAN CHILI, LARDO 22 • CREAM CORN, PARMESAN, BLACK TRUFFLE 25

## *Mains*

GITANES BURGER, BORDELAISE, FRITES 29 • STEAK FRITES 45  
HALIBUT, VIN JAUNE, CAVIAR, SQUASH 55 • PORK CHOP, APPLE, MUSTARD JUS 48  
LAMB SADDLE, ARUGULA, BAGNA CAUDA 50  
**TASTING MENU 105** (*Wine pairing available*)

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

## *Desserts*

RASPBERRY TART 14 • PROFITEROLES GLACÉES 15 • FOIE SUNDAE 21

