

Fruits de Mer

SEAFOOD PLATTER 135 • ½ DOZEN OYSTERS 23

CLAMS, BUTTERMILK, KUMQUAT KOSHO 23 • SAFFRON MUSSELS 23

SOCKEYE SALMON CRUDO, CLEMENTINE, BLACK OLIVE 28 • SNOW CRAB, DRAWN BUTTER 38

Starters

FOCACCIA, OLIVE, ROSEMARY, STILTON 14 • BEEF TARTARE, SMOKED TOMATO, BRIOCHE 28

PÂTÉ DE CAMPAGNE, RADISH, RHUBARB MUSTARD 18

SNAP PEA SALAD, RICOTTA, FOIE GRAS 24 • ASPARAGUS, HAM, RAMP GRIBICHE 25

ESCARGOT, GRUYÈRE, PUFF PASTRY 24 • CRAB SPAGHETTI 34

Mains

GITANES BURGER, BORDELAISE, FRITES 30 • STEAK FRITES 45

LAMB SADDLE, POLENTA, FENNEL 46 • COD, CLAMS, AJI AMARILLO 52

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

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

Desserts

STRAWBERRY RHUBARB TART 15 • FOIE SUNDAE 21 • SORBET 9

