



BANQUET MENU

Minimum 4 people — 119 per person

To Start

Tartare de poisson rouille en taco

Nori taco, seafood tartare, tarragon, pastis, rouille sauce

Churro au foie gras

Churro, foie gras

Entrée to Share

Fricassée de côtes de poulet

Chicken ribs, garlic, parsley, butter, lemon

Saumon confit

Confit salmon, native greens, golden raisin and caper purée

Paté de foie de volaille

Chicken and duck liver parfait, plum jelly, chutney, toasted brioche

Vol au vent

Puff pastry, vegetables, fennel cream

Main to Share

Poisson du jour

Fish of the day, green beurre blanc sauce, pumpkin seed oil, toasted pumpkin seed, charred green onions

Steak aux champignons

Grilled steak, brussel sprouts, mushroom sauce

Risotto au comté

Risotto, spinach, beans, zucchini, comté cheese

Served with pomme frites & salad

Dessert to Share

Charlotte aux fruits

Raspberry, blackcurrant, blueberries, strawberries, coconut mousse charlotte

Tarte aux praline

Praline tart, caramel pecan nuts, espresso anglaise



AMUSE-BOUCHE

Snacks

Tartare de poisson rouille en taco — 17

Nori taco, seafood tartare, tarragon, pastis, rouille sauce (2 pieces)

Add caviar supplement — 12

Gyoza d'escargot au vin rouge — 15

Snail gyoza, bone marrow, spinach, red wine jus (2 pieces)

Churro au foie gras — 16

Churro, foie gras (2 pieces)

Croquettes aux crevettes — 14

Prawn croquettes, brown butter mayonnaise (2 pieces)

Baguette — 10

Bread and butter



HUÎTRES ET CAVIAR

Oysters & Caviar

CAVIAR

Cru 30g 180

Beluga 30g 250

Served with blinis, crème fraîche, chives & potato

TODAY'S OYSTERS

Natural half doz 40 | doz 72

Add caviar supplement — 12

Ask our staff about today's oysters



ENTRÉE

Tartare de boeuf — 28

Beef tartare with condiments

Vol au vent — 28

Puff pastry, vegetables, fennel cream

Paté de foie de volaille — 24

Chicken and duck liver parfait, plum jelly, chutney, toasted brioche

Fricassée de côtes de poulet — 25

Chicken ribs, garlic, parsley, butter, lemon

Saumon confit — 28

Confit salmon, native greens, golden raisin and caper purée

Add caviar supplement — 12

PLATS CHAUD

Main course

Poisson du jour — MP

Fish of the day, green beurre blanc, pumpkin seed oil, toasted pumpkin seed, charred green onions

Add caviar supplement — 12

Joue de porc — 42

Pork jowl, port jus, pickled mushrooms, cauliflower purée, apple chutney

Steak frites aux champignons — 59

Sirloin, chips, mushroom sauce

Risotto au comté — 39

Risotto, spinach, beans, zucchini, comté cheese

Magret de canard — 55

Duck fillet, candied white grapes, cashew nuts

SIGNATURE EN-CROÛTE

“In Crust”

Signature agneau en-croûte

Lamb en-croûte, speck, mushroom, madeira jus

Full serving — 179 (24hrs notice required)

À PARTAGER

To Share

Côte de boeuf — 199

Dry-aged Black Onyx angus 1kg rib eye, tarragon sauce, seaweed butter

Poulet rôti — 92

Roasted chicken, capers, cornichons, parsley, honey, mustard, ravigote sauce, breadcrumbs

Magrets de canard à l'orange — 99

Duck crown, candied white grapes, cashew nuts

Épaule d'agneau entière — 95

Slow-cooked lamb shoulder on the bone, rosemary, garlic, ginger

ACCOMPAGNEMENTS

Sides

Pomme frites — 14

Gratin dauphinois — 14

Brussel sprouts, speck — 19

Salade du jour — 18

Eggplant, vinaigrette — 14