



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

Truite marinée
Cured trout, golden beetroot, saffron, preserved lemon

Paté de foie de volaille
Chicken and duck liver parfait, plum jelly, chutney, toasted brioche

Aubergine au four
Baked eggplant, gruyere, chickpea, pomegranate

Main to Share

Poisson du jour
Fish of the day, spinach beurre blanc, pumpkin seed oil, charred green onions

Bœuf à la Bourguignon
Beef cheek, pomme purée, roast vegetables

Gnocchi à la citrouille
Pumpkin gnocchi, blue cheese, amaretti

Served with pomme frites & salade du jour

Dessert to Share

Charlotte aux fruits
Raspberry, blackcurrant, blueberries, strawberries, coconut mousse charlotte

Profiterole
Crispy choux, chocolate, vanilla ice cream



AMUSE-BOUCHE

Snacks

Tartare de poisson rouille en taco — 8
Nori taco, seafood tartare, tarragon, pastis, rouille sauce

Add caviar supplement — 6

Gyoza d'escargot au vin rouge — 7
Snail gyoza, bone marrow, spinach, red wine jus

Croquettes aux crevettes — 8
Prawn croquettes, bisque emulsion

Churro au foie gras — 7
Churro, foie gras

Vol au vent — 7
Puff pastry, salted cod mousse, lime, lumpfish roe

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

Truite marinée — 28

Cured trout, golden beetroot, saffron, preserved lemon

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

Camembert au four— 31

Baked camembert, mushroom, pumpkin, celeriac

Calamars confit — 28

Confit calamari, cauliflower cous cous, ink emulsion

Stracciatella — 24

Stracciatella, sardine, lemon, herb oil

Crevettes grillées — 34

Split prawns, ajo blanco, chilli

Aubergine au four— 23

Baked eggplant, gruyere, chickpea, pomegranate

Salade niçoise — 23

Lettuce, tomato, beans, potato, egg, tuna

SIGNATURE EN-CROÛTE

“In Crust”

Signature bœuf en-croûte

Beef tenderloin en-croûte, speck, mushroom, madeira jus

Full serving — 209 (24hrs notice required)

PLATS CHAUD

Main course

Poisson du jour — MP

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

Add caviar supplement — 12

Bœuf Bourguignon — 38

Beef cheek, pomme purée, roast vegetables

Gnocchi à la citrouille — 32

Pumpkin gnocchi, blue cheese, amaretti

Magret de canard — 49

Duck fillet, candied white grapes, cashews

Poitrine de porc — 37

Pork belly, sweet potato, cavolo nero, pickled jalapeño

À PARTAGER

To Share

Côte de boeuf — 145

600g dry-aged rib-eye, tarragon sauce, seaweed butter

Magrets de canard à l'orange — 89

Duck crown, candied white grapes, cashews

Poisson du jour entière — MP

Whole fish of the day, brown butter and lemon emulsion, chilli, garlic

ACCOMPAGNEMENTS

Sides

Pomme frites — 14

Pomme purée — 15

Choufleur, beurre d'anchois — 15

Salade du jour — 13

Gratin de chou avec du lardon — 15