

DINNER

Hors d'Oeuvres

3 or 6 natural oysters with Tabasco, shallot vinaigrette, and lemon	120 240	Caviar Prunier 30 g or 50 g of caviar with small blinis, shallots, crème fraîche, and chives	495 795
Natural oysters with gochujang and lime	50	Toasts aux anchois Salted anchovy fillets on toasted bread	75
Natural oysters with spicy passion fruit	50	Pata Negra Bellota Spanish Iberian ham on toasted bread with manchego	95
Natural oysters with pickled tomato	50	Croquettes Crispy croquettes with braised beef, potato, and truffle mayo	75
Fried oysters with tartar sauce	50	Tarte d'oignons Caramelized onion tart with bacon and herb cream	65
Variation with 5 oysters	225		

Formule du soir

Saumon mariné

Cured salmon with fennel, mustard seeds, Dijon mayo, and fried capers

Boeuf bourguignon

Braised beef in red wine with onions, carrots, bacon, herbs, and mashed potatoes

Crème brûlée

Vanilla cream with crispy caramel

450

Wine menu 250 (one glass per course) incl. water



Entrées

Soupe à l'oignon gratinée French onion soup with beef cheek and gratinéed cheese bread	130
Saumon mariné Cured salmon with fennel, mustard seeds, Dijon mayo, and fried capers	135
Steak Tartare Beef tartare with truffle, egg yolk, chives, lime, tarragon, cornichons, and tapioca	185
Vol-au-vent 🌿 Tartelet with onion sauce, seared scallops, and kale	140
Salade César 🌿 Crispy salad with Caesar dressing, pickled onions, chicken, sea salt, and croutons	180
Escargots à la Bourguignonne 6 or 12 snails gratinéed in butter with garlic and parsley	120 190

Garnitures

Salade verte (small or large) Green salad with mustard vinaigrette	35 65
Pommes frites with aioli	50
Pommes frites aux truffes French fries with truffle and sea salt	145
Haricots verts Green beans sautéed in butter with lemon, garlic, and panko	40
Bearnaise	45

Plats Principaux

Steak au Poivre 225 g beef tournedos with pepper sauce, green beans, potatoes and cabbage	395
Steak frites 275 g ribeye steak with béarnaise sauce, French fries and salad	360
Poussin Vin Jaune Roasted young chicken with morels, Vin Jaune sauce, celeriac and roasted potatoes	265
Boeuf bourguignon Braised beef in red wine with onions, carrots, bacon, herbs, and mashed potatoes	255
Risotto au poisson 🌿 Saffron risotto with seared redfish and lobster foam	235
Moules marinières White wine-steamed mussels with lemon, garlic, shallots, and herbs	165
Poisson du jour meunière Butter-fried flatfish with lingonberries, capers, lemon, and roasted potatoes	285
Cabillaud en croûte Cod fried on bread with blanquette sauce, roe, chives and parsley potatoes	265
<h2>Desserts & Fromages</h2>	
Crêpe Suzette Pancakes tossed in a sauce of Grand Marnier, orange, sugar, and almonds, served with vanilla ice cream	90
Profiteroles Cream puffs with vanilla ice cream and warm chocolate sauce	90
Baba au rhum Cake soaked in rum syrup, served with white chocolate cream	90
Crème brûlée Vanilla cream with crispy caramel	90
Assiette de fromages Cheese platter with 3 or 5 cheeses, chutney, and crispbread	130 195