

Hors d'Oeuvres



3 or 6 natural oysters
with Tabasco, shallot vinaigrette,
and lemon 120 | 240

Natural oysters 50
with gochujang and lime

Natural oysters 50
with spicy passion fruit

Natural oysters 50
with pickled tomato

Fried oysters 50
with tartar sauce

Variation with 5 oysters 225

Caviar Prunier 495 | 795
30 g or 50 g of caviar with small blinis,
shallots, crème fraîche, and chives

Toasts aux anchois 75
Salted anchovy fillets on toasted bread

Pata Negra Bellota 95
Spanish Iberian ham on toasted bread
with manchego

Croquettes 75
Crispy croquettes with braised beef,
potato, and truffle mayo

Tarte d'oignons 65
Caramelized onion tart with bacon
and herb cream

Salade verte (small or large) 35 | 65
Green salad with mustard vinaigrette

Pommes frites 50
with aioli

Pommes frites aux truffes 145
French fries with truffle and sea salt



Carte du déjeuner

Soupe à l'oignon gratinée 130
French onion soup with beef cheek and gratinéed cheese bread

Saumon mariné 135
Cured salmon with fennel, mustard seeds, Dijon mayo, and fried capers

Poisson croustillant 140
Crispy North Sea fish on rye bread with tartar sauce, caper berries, and lemon

Tartine aux crevettes 140
Shrimp sandwich on toasted bread with salad, hand-peeled shrimp, and fried egg

Moules marinières 165
White wine-steamed mussels with lemon, garlic, shallots, and herbs

Croque-madame 120
Gratinated toast with ham, cheese, béchamel, mustard, fried egg and salad

Steak Tartare 185
Beef tartare with truffle, egg yolk, chives, lime, tarragon, cornichons, and tapioca

Vol-au-vent  140
Tartelet with onion sauce, seared scallops, and kale

Escargots à la Bourguignonne 120 | 190
6 or 12 snails sautéed in garlic butter and parsley

Salade César  180
Crispy salad with Caesar dressing, pickled red onions, crispy chicken, sea salt, and croutons

"Pariserbøf" 220
Minced beef patty fried on bread and served with capers, pickles, beetroot, shallots, horseradish, cress, and raw egg yolk

Burger brioché au fromage 220
Dry-aged beef burger with onion compote, bacon, spicy mayo, cheddar, and French fries

Desserts & Fromages

Crêpe Suzette 90
Pancakes tossed in a sauce of Grand Marnier, orange, sugar, and almonds, served with vanilla ice cream

Profiteroles 90
Cream puffs with vanilla ice cream and warm chocolate sauce

Baba au rhum 90
Cake soaked in rum syrup, served with white chocolate cream

Crème brûlée 90
Vanilla cream with crispy caramel

Assiette de fromages 130 | 195
Cheese platter with 3 or 5 cheeses, chutney, and crispbread