

bar menu

SAUCISSON

*herb crusted garlic sausage,
violet mustard, pickled vegetables*

12

CRISPY FROG LEGS

*parsley coulis, garlic cream,
wild mushroom fricassee*

16

BEEF TARTARE

*Parmesean fondue, truffle caviar,
quail egg*

15

ARCTIC CHAR TARTARE

*lemon, capers, dill,
cucumber crème fraîche, smoked trout roe,
croutes, tiny greens*

14

LE CRU BURGER

seasonal preparation, pomme frites

25

POMME FRITES

daily sauce offering / preparation

10



desserts

APPLE PECAN STREUSEL TART

*caramel and vanilla sauce,
cranberry compote, bourbon ice cream*

12

CHOCOLATE STONE

*dark chocolate mousse, caramel chocolate
cremeux center, crème fraiche ice cream*

12

HAZELNUT BAR

*hazelnut dacquoise, chocolate cremeux, crispy
feuilletine, milk chocolate, chantilly, crème
fraiche ice cream*

12

PASSION FRUIT PARFAIT

mango, vanilla infused pineapple, coconut

12

CHEF'S DAILY CRÈME BRULEE

12

ASSORTMENT OF HOMEMADE SORBETS

10

