

## *appetizers*

### **LOBSTER CRAB SALAD**

*Lemon, tarragon, crème fraiche  
with citrus, pepper emulsion,  
Dijon crème, micro celery greens*

18

### **ARCTIC CHAR TARTARE**

*Lemon, dill, capers,  
smoked trout roe, cucumber  
crème, micro celery greens*

14

### **BEEF TARTARE**

*Parmesan fondue, quail egg,  
truffle pearls*

16

### **SAUCISSON**

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

12

### **ESCARGOT**

*Served on bone marrow with  
garlic herb butter, bordelaise  
glazed snails, lemon parsley  
salad, pickled shallots*

18

### **LITTLE GEM SALAD**

*Vanilla poached pears, baby  
romaine, frisee, candied  
pecans, Roquefort cheese,  
Banyuls vinaigrette*

14

### **BEET SALAD**

*Tender greens, toasted  
hazelnuts, goat cheese  
mousse, maple vinaigrette*

12

## *entrées*

### **LAVENDER CURED DUCK BREAST**

*Leg confit croquette, parsnip puree, sauce aigre doux*

48

### **POULET**

*Sauce Diable, crepinette, parisian gnocchi*

34

### **SEA SCALLOPS**

*Celery root puree, wild mushroom,  
brown butter sauce with lemon and capers*

42

### **SCAMPI**

*Garlic sherry sauce with espelette, paella style couscous*

45

### **MARKET FISH**

*Sauce verjus, golden raisins, capers,  
Marcona almonds, pomme puree*

MP

### **FILET OF BEEF**

*Gratin of truffle bucatini, smoked Charon sauce  
Add scampi*

55



## *desserts*

### **CHOCOLATE STONE**

*Chocolate mousse cake with chocolate caramel center,  
cocoa nib nougatine, crème fraiche ice cream*

12

### **WHITE CHOCOLATE DOME**

*Ivory mousse, raspberry gelee center, coconut dacquoise,  
assorted fruits, coconut sorbet*

12

### **ASSORTMENT OF HOMEMADE SORBETS**

10