

HORS D'OEUVRES

Vichyssoise	16
<i>Chives, fried leek</i>	
<i>w/ Smoked eel</i>	18
Pickled Sardine & Mussel	17
<i>Rouille, croûton, sea spray</i>	
Chicken Liver Parfait	18
<i>Apple gel, griottines, grilled sourdough</i>	
Freshly Shucked Oysters	5 ea
<i>Sauce Mignonette</i>	
Lamb Brain	6.5 ea
<i>Crumbed Brain, Sauce Gribiche</i>	

LES ENTRÉES

48 Degree cured salmon	23
<i>Pickle, crème fraîche, avruga, crackle</i>	
Classic Beef Tartare	21
<i>Crouton</i>	
Pissaladière	22
<i>Onion Tart, Lamb Sweet Breads</i>	
Goats Cheese Soufflé	20
<i>w/ Waldorf salad</i>	
Charcuterie du Maison	28
<i>House terrine, rillette, saucisson, pear & date chutney</i>	

PLATS PRINCIPAUX

Duck Sausage	42
<i>Choucroute, morello, Jerusalem artichoke purée</i>	
Beef Pithiver	42
<i>Slow cooked beef pie, bourguignon garnish, pommes puree</i>	
Zucchini Flowers	36
<i>Ratatouille, tomato fondue, olive crumbs, croûtons</i>	
Steamed Baby Snapper	44
<i>À la nage, sauce vierge</i>	
Steak Frites	48
<i>300g Porterhouse, fries, sauce béarnaise</i>	

SIDES

Frites	10
Mesclun Salad	10
Creamed Kale	12

LES DESSERTS

Tarte Fine	17
<i>Green apple, rhubarb, ginger cream</i>	
Goat Milk Bavaois	17
<i>Strawberry soup, meringue</i>	
Hazelnut Brûlé	17
<i>Clotted Cream, glass biscuit</i>	