

LE MENU

LES PETITS BOUTS

- MELANGE de NOIX mixed nuts 5
FROMAGE GRILLÉ comte cheese, boursin, truffle honey 16
SEASONAL CRUDITE pistou, creme graiche, corinander "soil,"
perserved & raw seasonal vegetables 14
LE FOIE GRAS BRULEE poppy seeds, hazelnut, bagette 17
SALMON RILETTES bulgarian yogurt, flatbread crackers 14
WARM MARINATED PRAWNS espelette peppers, garlic, parsley,
piperade, sourdough 16

RARE TEA CELLARS CAVIAR

- SERVED WITH BULGARIAN YOGURT &
ALEPPO DILL POTATO CHIPS
SMOKED GOLDEN WHITEFISH 22
GOLDEN KALUGA STURGEON 50

NOTRE SELECETIONS DE CONSERVES

- SERVED WITH CROSTINI
SARDINES WITH LEMON
OCTOPUS
MACKERAL
MUSSELS
19 each

ASSIETTE DE VIANDES ET FROMAGES

- ASSORTED MEAT AND CHEESE SERVED WITH
CROSTINI, CORNICHON, FIG JAM, DRIED APRICOTS,
MIXED OLIVES, AND WHOLE GRAIN MUSTARD

— ◆ —
REVES DOUX
— ◆ —

PARIS-BREST almond pate a choux, praline paste 10

SAFFRON VANILLA POT DE CREME
cherry compote, creme chantilly 10

— ◆ —
FONDUE WEDNESDAYS
— ◆ —

GRUYERE FONDUE SERVED WITH NECESSARY

ACCOUTREMENTS 40

*only on Wednesdays