

STARTERS

FRESHLY SHUCKED SEASONAL OYSTERS served with yuzukoshō mignonette	7 / pc
CLASSIC LOBSTER BISQUE poached lobster tail, tarragon, brandy	38
SALAD PRINTEMPS shaved asparagus, mangoes, avocado	22
BURRATINA SALAD tomato-watermelon tartare, lotus root chips, pea tendrils	23
CHICKEN LIVER PARFAIT crowaffle, fig jam, fine herb salad	28
WAGYU CARPACCIO shaved parmesan, truffle vinaigrette, celery cress	29
SHALLOT TARTE TATIN Roquefort parfait, hazelnuts, aged balsamic vinegar	21

SIDES

SIRACHA CAULIFLOWER MAC & CHEESE	14	BABY COS SALAD	12
TRUFFLE SHOESTRING FRIES	14	TRUFFLE & BRIE BRIOCHE WITH SEAWEED BUTTER	16
GRILLED BROCCOLINI WITH ALMOND BUTTER	14		

OUR MENU IS A TRIBUTE TO
THE TIMELESS EUROPEAN CLASSICS THAT
WE HAVE COME TO KNOW AND LOVE.



M A I N S

ROASTED CAULIFLOWER

Vadouvan curry, grilled maitake, raisins

32

KÜHLBARRA BARRAMUNDI

blue mussels, crispy leeks, wakame beurre blanc

41

TOURNEDOS ROSSINI

Brandt US Choice tenderloin, wilted spinach, pan-seared foie gras

68

IBÉRICO PORK COLLAR

blackened cabbage, pickled apple, kelp butter

44

SCALLOP LINGUINE

chopped kombu, crustacean oil, fines herbs

48

DOVER SOLE À LA MEUNIÈRE

baby potatoes, wilted spinach, lemon

62

ROASTED BLACK TRUFFLE CHICKEN

free-range heritage poulet, sauce perigourdine
served with two sides of the day

*perfect for two, limited portions daily for dinner,
pre-orders recommended*

98

