

Le BON FUNK

SAMPLE CHEF'S MENU

SOURDOUGH BREAD / OLIVES / PICKLES	6/6/6
DON BOCARTE CANTABRIAN ANCHOVIES AND BOQUERONES (4PC)	18
CEDAR JELLY AND FOIE GRAS TOAST (2PC)	18
PARMESAN AND TAPIOCA FRITTERS (2PC)	8
HOUSE CURED CHARCUTERIE	16
PÂTÉ GRANDMÈRE	14
WHOLE GLOBE ARTICHOKE WITH VINAIGRETTE AND AIOLI	24
BURRATA AND PUMPKIN SEED GREMOLATA	18
STUFFED ZUCCHINI FLOWERS WITH HAZELNUT VINAIGRETTE (3PC)	15
PALETA IBÉRICO DE BELLOTA WITH PROVENCE TOMATOES	28
JAPANESE SEA BREAM CRUDO WITH FENNEL AND PRESERVED LEMON	20
CHIPS, CAVIAR AND FRENCH ONION DIP	35
LIVINGSTONE WAGYU TARTARE, FERMENTED MUSHROOM AND CHIPS	39
VEGETABLE CRUDITÉS, WHIPPED ROE AND BAGNA CÀUDA	28
ENDIVE, SEEDS, GRAPES AND TÊTE DE MOINE	24
MARINATED ZUCCHINI WITH WALNUT AND PARMESAN	18
BEEF TONGUE AND GRIBICHE SANDWICH	26
TORTELLINI WITH VEGETABLE BRODO AND BAY LEAF OIL	34
GNOCCHI WITH JAMON IBÉRICO AND GRILLED CORN	44
FRENCH SEA BASS WITH BORLOTTI BEANS AND TOMATOES	42
WHOLE HERITAGE CHICKEN WITH POTATOES AND FENNEL POLLEN	68
LIVINGSTONE FARM WAGYU STRIPLOIN WITH BUTTERMILK SALAD	175
CHEESE AND FRUIT	29
CELERY CUSTARD AND BUCKWHEAT	9
CARROT CAKE AND RICOTTA ICE CREAM	12
DARK CHOCOLATE AND ROSEMARY CARAMEL TART	12