

SUGGESTIONS

Appetizers

Scallops | salsify | truffle | farm egg | 29

Vichyssoise | smoked eel | Avruga | 22

Tarte Tatin | black pudding | foie gras | Calvados | 29

Half lobster | basmati | herb butter | green asparagus | 40

Main Dishes

Poulet de Landes | tarragon | green vegetables | 32

Sea bass | beurre blanc | green vegetables | 32

Rye wing | capers | lemon | 32

Whole lobster | basmati | herb butter | green asparagus | 69

CHEF'S MENU

Scallops | salsify | truffle | farm egg

Vichyssoise | smoked eel | Avruga *

Tarte Tatin | black pudding | foie gras | Calvados**

Poulet de Landes | tarragon | green vegetables

Chocolate | mint | vanilla

3-course 60 | wine pairing 28

* 4-services 70 | wine pairing 37

** 5-course 80 | wine pairing 46

Cheese instead of dessert supplement | 4

Cheese as an extra course | 16