

SAMPLE DINNER MENU

RAW

- OYSTERS W. MIGNONETTE, HORSERADISH & LEMON 18/36
TUNA CRUDO W. PUFFED QUINOA, CHILI, TOMATO, ARGAN OIL 20
TUNA TARTARE W. RATATOUILLE & SUN CHOKE CHIPS 22
VENISON TARTARE W. SOUR CHERRY & TOASTED PEPITAS 18

STARTER

- VENISON SALAMI 12
BURRATA & TOMATO SALAD 22
ICEBERG WEDGE W. BAGNA CAUDA, BACON, GRATED EGG & NORDIC SHRIMP 16
CHICKEN LIVER PATE W. CHUTNEY & TOAST 16
GRILLED OCTOPUS & ROMESCO SAUCE 20
MUSHROOMS ON TOAST W. SHAVED BLACK TRUFFLE & AN EGG 20
CARROTS W. DUKKAH & SHEEP'S MILK YOGURT 16

EXTRUDED PASTA

- LOBSTER SPAGHETTI 30/55
RED DEER CAVATELLI 24
ORECCHIETTE CARBONARA W. CHANTERELLES & GUANCIALE 20
BLOOD RIGATONI W. MORCILLA RAGU 22

MAIN

- STRIPLOIN STEAK FRITES W. AU POIVRE SAUCE 38
BLACK COD W. CARROT PUREE & PEAS 48
CHICKEN KIEV W. WHIPPED POTATOES & CARROTS 32
BRAISED LAMB SHANK W. CELERY ROOT PUREE, SORGHUM, GREMOLATA & JUS 34

ALLERGIES? DON'T BE SHY, LET YOUR SERVER KNOW.



SAMPLE FEATURE MENU

ACADIAN STURGEON CAVIAR 30G 90

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SEAFOOD TOWER

HALF 85

WHOLE 145

WHOLE LOBSTER, SNOW CRAB CLUSTER, OYSTERS,
ALBACORE TUNA, BAY SCALLOPS, SHRIMP COCKTAIL

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DUCK & PISTACHIO PÂTE EN CROÛTE 18

—

FOIE GRAS EN BRIOCHE 22

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