

# DINNER

## HORS D'OEUVRES

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<b>Huîtres “Isigny”*</b> warm oysters, camembert cream, spinach	28
<b>Poireaux vinaigrette</b> leeks, hazelnuts	20
<b>Thon à l’espelette*</b> yellowfin tuna, scallop, espelette oil, spring onions	28
<b>Lotte frite au sarrasin</b> buckwheat fried monkfish, cucumbers and curry vinaigrette	29
<b>Tartare de boeuf*</b> hand chopped prime filet, traditional condiments, caviar	89
<b>Galantine de pintade et foie gras à la chartreuse</b> guinea hen and foie gras roulade, yellow chartreuse gelée, haricots verts, iberico ham	32
<b>Aubergine voyageuse</b> glazed eggplant, sauce tonnato	24

## GOURMANDISES

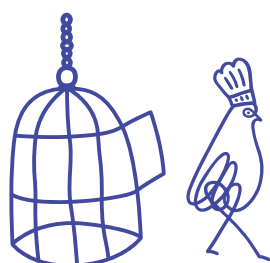
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<b>Foie gras grillé, souvenir de Bretagne</b> cider vinegar, artichoke and buckwheat	41
<b>Quenelle de brochet, sauce américaine</b> pike mousse and lobster sauce	35
<b>Crêpinette de volaille au foie gras</b> chicken and foie gras, last year’s pear	36
<b>Ris de veau à l’estragon</b> veal sweetbreads, cream, tarragon, maitake mushrooms	39

## PLATS

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<b>Halibut beurre blanc</b> fermented daikon   + caviar 60	51
<b>Homard « bourse et la vie »</b> Maine lobster, sauce au poivre, pommes dauphine	95
<b>Bar noir pur Sud</b> gently steamed black bass, jus de bouillabaisse, spring onion and olives	47
<b>Filet de sole meunière “Tradition” ou “aux huitres”</b> dover sole, golden butter, spinach, with or without oysters	80
<b>Tout le lapin</b> all of the rabbit	61
<b>Canette aux abricots</b> duck breast with apricots, “gibelotte” of the rest with chanterelles	62
<b>Filet de bœuf</b> marrow bone, pommes purée “noir et blanc”, sauce chateaubriand	75
<b>Côte de veau gratinée aux cèpes</b> veal chop with porcini and old comté, porcini cream	84



\* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.