

A la Carte

To Start

Joselito Iberico Bellota Ham	\$488
Foie Gras Crème Brûlée	\$108
Osetra Caviar, <i>Condiments</i>	\$688/30g \$988/50g \$1,988/100g

Cold & Hot Appetizers

Les Huitres <i>Three Oysters Special Cadoret, Oyster Jelly</i>	\$268
La Sardine <i>Crispy Japanese Sardine, Bell Pepper Piperade, Rillettes, Squid</i>	\$268
Le Tartare de Boeuf <i>Prime Beef Tartare, Organic Egg Yolk, Frisée, Truffle Dressing</i>	\$328
La Raviole d'Œuf d'Okinawa <i>Egg Ravioli, Girolles, Bellota Ham, Poulette Sauce</i>	\$368
Le Chevreuil <i>Traditional Venison Terrine, Redcurrant & Saffron Chutney, Brioche</i>	\$298
La Châtaigne <i>Chesnuts Soup, White Truffle Chantilly, Sea Urchins toast</i>	\$348
Le Foie Gras <i>Grilled Duck Foie Gras, Lentils, Beetroot, Confit Orange</i>	\$298
Les Langoustines <i>Langoustine in Shell, Lemongrass & Coconut Emulsion, Pearl Onion</i>	\$468
Le Tartare de Thon Rouge <i>Méditerranéen Red Tuna Tartar, Osetra Caviar, Lemon</i>	\$588

Homemade Pasta

Les Raviolis <i>Mozarella Ravioli, Tomato Sauce, King Oyster Mushrooms, Basil</i>	\$248
Les Cavatellis <i>Homemade Cavatelli, Seafood Ragout, Sea Urchins</i>	\$328

Main Courses

La Bretagne <i>Blue Lobster, Crab, Oyster, Pilaf Rice, Seaweed, Clams & Lemon Butter</i>	\$468
Le Bar de Ligne <i>Wild Sea Bass, Artichokes, Tomatoes, Mussels, Cucumber, Sago</i>	\$488
Le Pigeon Gauthier <i>Roasted Pigeon, Eggplant, Figs, Black Garlic</i>	\$268/\$488
L'Agneau de Lozere <i>French Lamb, Snails, Green Pea, Quinoa, Roquefort Cheese Sauce</i>	\$528

For Two People

La Sole Meunière <i>Normandy Sole Meunière, Leek & Potato Sauce, Smoked Eel, Crab Meat & Greens</i>	\$988
Le Poulet De Bresse en Deux Services <i>Bresse Chicken Two services : Pearl Barley, Shellfish, Gamberoni, Sauce Champagne Fleury 1999 Breast, BBQ sauce, Braised Végétales</i>	\$1,288

Le Gibier

La Biche <i>Wild Fallow Deer Tenderloin, Wild Mushroom Risotto, Comice Pear, Grapes, Dukkha</i>	\$488
Le Lièvre A la Royale <i>Hare A la Royale, Tagliatelle, Sauce Stilton/Endive, Black Currant</i>	\$588
Le Canard Sauvage <i>Wild duck Mullard, Two Way Breast, Red & White Beetroots, Griottes, Sauce Salmi Parmentier, Whipped Potato, Frisée, Grapes, Walnuts Dressing</i>	\$468