

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	\$268
<i>Three Oysters Special Cadoret, Oyster Jelly</i>	

Le Chevreuil	\$298
<i>Traditional Venison Terrine, Redcurrant & Saffron Chutney, Brioche</i>	

L'Artichaut	\$368
<i>Artichoke Salad, Foie Gras, Mustard & Black Truffle Dressing</i>	

Le Topinambour	\$288
<i>Jérusalem Artichoke Soup, Black Truffle Chantilly, Sea Urchin Toast</i>	

Le Tartare de Boeuf	\$328
<i>Prime Beef Tartare, Organic Egg Yolk, Frisée, Truffle Dressing</i>	

Le Foie Gras	\$298
<i>Pan Fried Foie Gras, Goose Breast Slices, Grapes, Salsify, Sauce Château-Chalon</i>	

La Raviole d'Œuf d'Okinawa	\$588
<i>Egg Ravioli, Parmesan Cheese, Shaved Black Truffle « Tuber Melanosporum »</i>	

Les Huitres Tiède A la Truffe	\$388
<i>Warm Oysters, Truffle & Lemon Butter, Sago</i>	

Les Saint-Jacques	\$528
<i>Roasted Scallops, Pear, Shaved Black Truffle</i>	

Le Tartare de Thon Rouge	\$588
<i>Méditerranéan Red Tuna Tartar, Osetra Caviar, Lemon</i>	

*All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace*

Homemade Pasta & Risotto

La Truffe	\$588
<i>Scrambled Eggs, Tagliatelle or Risotto with Shaved Alba White Truffle With Shaved Black Truffle Tuber Melanosporum</i>	
Les Cavatellis	\$328
<i>Homemade Cavatelli, Seafood Ragout, Sea Urchins</i>	

Main Course

Le Homard Bleu (2 ways)	\$488
<i>Half Blue Lobster, Artichoke Puree, Spinach, Sea Urchin Emulsion Pearl Barley, Black Truffle Julienne</i>	
Le Bar de Ligne	\$498
<i>Wild Sea Bass, Langoustine, Squid, Vegetables, Truffle Sago</i>	
L'Agneau de Lozère	\$528
<i>Roasted Lamb Saddle, Snails, Red Quinoa, Grilled Leeks, Herbs</i>	
Le Pigeon	\$258/\$498
<i>Roasted Pigeon Gauthier, Eggplant, Berries, Black Garlic, Salmis Sauce</i>	
Le Bœuf	\$588
<i>Prime Beef Tenderloin, Wild Mushroom Risotto, Pear Comice</i>	

For Two People

La Sole Meunière	\$988
<i>Normandy Sole Meunière, Smoked Eel, King Crab, Avruga & Greens</i>	
Le Poulet De Bresse en Deux Services	\$1,288
<i>Bresse Chicken & Carabineros Prawns (2 service) Pilaf Rice, Wild Mushrooms, Foie Gras, Américaine Sauce BBQ Sauce, Végétales, Sesame Seeds</i>	