

Fruits de Mer

SEAFOOD PLATTER 140 • ½ DOZEN OYSTERS 23 • SAFFRON MUSSELS 22

TUNA CRUDO, BLOOD ORANGE, HAZELNUT 28 • LOBSTER, CRÈME FRAÎCHE, CAVIAR 40

LITTLENECK CLAMS, BUTTERMILK, KUMQUAT KOSHO 23

Starters

FOCACCIA, OLIVE, ROSEMARY, STILTON 14 • ENDIVE SALAD, ANCHOVY XO 24

BEEF TARTARE, SMOKED TOMATO RELISH, BRIOCHE 28 • FRENCH ONION SOUP 25

HALIBUT CHEEKS PICCATA 34 • SCALLOP, CALABRIAN CHILI, LARDO 22

POMMES ALIGOT, BORDELAISE, TRUFFLE 25 • CRAB SPAGHETTI 34

Mains

GITANES BURGER, BORDELAISE, FRITES 30 • STEAK FRITES 45

DUCK AGRODOLCE 52 • HALIBUT, SAUCE PASTIS, FENNEL 55

TASTING MENU 105 (*Wine pairing available*)

Add-Ons: BLACK TRUFFLE 16 • CAVIAR SPOON 24 • FOIE GRAS 23

Desserts

POT DE CRÈME, MADELEINE 16 • FOIE SUNDAE 21 • SORBET 9

