

TARTINE

ENTREE

OYSTERS see chalk board5e

CRISP HASH BROWNS,
FOIE GRAS, COGNAC (3PCS).....16

CANTABRIAN ANCHOVY TOAST,
SHALLOTS, BUTTER (4PCS)..... 18

SCALLOP TARTARE, CUCUMBER,
CAVIAR, ONION OIL 24

BEEF TARTARE, CAPER, SHALLOT,
DIJON, FRESH YOLK25

OCTOPUS BASQUESSE, CHARRED
COS, LEMON 26

CHARCUTERIE

DUCK LIVER PARFAIT 17

PORK TERRINE 14

NOIX DE JAMBON 30G 18

SAUCISSON 30G 16

WAGYU BRESAOLA 30G 22

CHEESE SERVICE

PLEASE SEE Chalk Board



TARTINE

EACH TARTINE IS DESIGNED FOR ONE PERSON. GLUTEN FREE BREAD AVAILABLE

CRAB, GREEN APPLE, CHERVIL & CRAB EMULSION, SOURDOUGH 16

CHAMPAGNE HAM, BECHAMEL, GRUYERE, TARRAGON, SOURDOUGH 15

CURED DUCK BREAST, GOAT CHEVRE, CONFIT ONION, BAGUETTE 14

BRIE DE MEAUX, CARAMELISED ONION, WALNUTS, BRIOCHE 12

RACLETTE CHEESE AU GRATIN, SAUCISSON NOIR, CORNICHONS, BAGUETTE 13

HOUSE SALMON GRAVLAX, AVOCADO, CUCUMBER, DILL, SOURDOUGH 15

MAINS

GNOCCHI PARISIENNE, CHAMPIGNON, ZUCCHINI, TOMATO, GOAT CURD (v) .. 32

STEAK FRITES, MONTPELLIER BUTTER 39

SALAD NICOISE, TUNA, QUAIL EGG, BEAN, POTATO, OLIVE, WHITE ANCHOVIE ... 42

HIBACHI GRILLED LAMB CUTLET, CARROT, FRESH PEA, PERSILLADE 41

FISH OF THE DAY, BEARNAISE, ROAST VEGETABLES MP

Sides

CHARRED
CABBAGE, BURNT
BUTTER, CAPERS,
MERLOT VINEGAR

14

FRITES

12

ENDIVE SALAD,
HONEY &
MUSTARD
DRESSING

14

MENU du Chef

85pp

2 PERSON MINIMUM

DESSERT

APPLE TARTE TATIN,
CALVADOS
CREME FRAICHE 18

CREME BRULEE 16

CHOCOLATE MOUSSE,
CHAMBORD CHANTILLY,
RASPBERRIES 16

15% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS