

To eat

OYSTERS & CAVIAR

Chef's choice oysters

Lemon, mignonette, hot sauce

6 pieces	18
12 pieces	30

Caviar from KAVIARI Paris

Labneh with lemon, blinis

Transmontanus 20g	75
Krystal 20g	110

STARTERS

Olive duo 6

Warm olives with orange, garlic, rosemary and Castelvetrano olives

Salty nuts 6

House spice blend

Migneron cromesquis 24

Black garlic emulsion

Foie gras parfait 30

Apples from Québec, homemade brioche

Quebec cheese platter 30

Various cheeses, marinated vegetables, grapes, toasted baguette

Charcuterie plate 30

Homemade rillettes, charcuteries and sausages from Le Bangard, marinated vegetables, salty nuts

SIDES

Homemade milk bread 4

Honey butter and miso

Truffle fries 12

Aïoli, Grana Padano, rosemary salt, chives

GARDEN (vegetarian)

Roasted cauliflower 10

Hummus, dukkah, smoked paprika oil

Mushrooms dumplings 15

Cultivated mushrooms, peanuts, soy sauce, marinated mushrooms

Avocado tartlets 18

Truffle spread, puff pastry, lime, jalapeño

Chef's choice burrata 100g 25

For more information, please ask our staff.

TURF

Beef Carpaccio 15

Parmesan, smoked egg yolk, balsamic vinegar caviar, dehydrated black olives, garlic chips

1855 Beef Contre Filet 42

Chimichurri

SURF

Tuna tartare on crispy rice 17

Sriracha emulsion and tobiko

Torch-seared artich char 37

Roasted cauliflower, gremolata, labneh with lemon, dukkah

SWEETS

Paris-Brest 9

Praline diplomat cream

Churros 9

Salted butter caramel sauce, chocolate, cinnamon sugar