

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	
Beanki 20g	75
Krystal 20g	110

STARTERS

Olive duo Warm olives, garlic, rosemary and Castelvetrano olives	6
Salty nuts House spice blend	6
Migneron fondues Black garlic emulsion	24
Foie gras parfait Apples from Québec, homemade brioche	25
Quebec cheese platter Various cheeses, marinated vegetables, grapes, toasted baguette	30
Charcuterie plate Homemade rillettes, charcuteries and sausages from Le Bangard, marinated vegetables	30

SIDES

Homemade milk bread Honey butter and miso	5
Truffle fries Aioli, Grana Padano, rosemary salt, chives	12

GARDEN (vegetarian)

Fried cauliflower Hummus, dukkah, smoked paprika oil	11
Mushrooms dumplings Cultivated mushrooms, pumpkin seed, soy sauce, marinated mushrooms	15
Avocado tartlets Truffle spread, puff pastry, lime, jalapeño	12
Chef’s choice burrata 100g For more information, please ask our staff.	25

TURF

Beef Carpaccio Parmesan, smoked egg yolk, balsamic vinegar caviar	20
1855 Beef Contre Filet Chimichurri	42

SURF

Tuna tartare on crispy rice Sriracha emulsion and tobiko	19
Salmon gravlax Gin and beet, beet and pomegrenate vierge, lime cream	18

SWEETS

Paris-Brest Praline diplomat cream	9
Churros Salted butter caramel sauce, chocolate, cinnamon sugar	9
Raspberry Pavlova Lime cream and wild berry coulis	12