

Menu

Starters

Steelhead trout tartare 14\$

(Ginger mayonnaise, puffed rice, fried capers, avocado, pomelo, coriander sprouts)

Grilled octopus 19\$

(Hummus, fried cauliflower, sundried tomato vinaigrette, red bell pepper & marinated onions)

Cheese “fondues” 16\$

(Gruyere, Cheddar & Parmesan, apple confit, artichokes, radicchio & aragula, pumpkin seeds, balsamic reduction)

Crispy pork hock 14\$

(Sour cream, green beans salad, old fashion mustard, caperons)

Vitello tonnato 18\$

(Veal carpaccio, tuna vinaigrette, parmesan, aragula, marinated shallots, bread croutons)

Fried calamari 13\$

(Sun dried tomato mayonnaise, green onion, lemon)

Oysters 6 for 18\$ 12 for 36\$

(According to arrival)

Main courses

Braised flat iron steak 32\$

(Mashed potato, green beans, lardons & "jus de viande")

Smoked scallops & shrimp fritters duo 29\$

(Cauliflower curry gratin, bisque & caviar, asparagus salad, grated red beets)

Squash & seafood risotto 33\$

(Mussels, clams, shrimps, scallops, diced tomato, fried garlic, parsley, smoked paprika)

Potato gnocchi 22\$

(White wine creamy leeks, spinach, crispy parmesan, grilled bell pepper coulis, pesto)

Crusted rack of lamb 45\$

(Braised cabbage, snow peas, yellow beets, Truffle sauce)

Truffle veal sweetbreads 36\$

(Smashed sunchokes, green peas "À la Française", cider sauce, peas sprouts)

Marinated duck magret (for 2) 64\$

(Homemade ramen noodles, fried shrimps, smoked scallops, shitake, bok choy, sweet'n'sour miso sauce)

Whole fish tempura (for 2) 58\$

(Ginger, black bean sauce, bird pepper, cumin glazed carrots, steam greens vegetables)

Fish of the day Price of the market

(According to arrival)

Desserts of the day