



Farm eggs, mimosa-style with bottarga - 12	
Six snails, garlic parsley butter - 12	
Onion soup, Comté cheese tuile - 11	
Burratina, heirloom tomatoes & herb-infused sauce vierge - 13	
“Petrossian” tarama, toasted rye bread - 14	
24-month-aged Duroc cured ham - 15	
Panisses (chickpea fritters), light herb cream, capers - 12	
Semi-cooked foie gras - 17	
6 St Vaast oysters (No. 3) - 18	
Sea bream tartare, fries - 26	
Pastrami croque on sourdough, aged Comté, baby gem lettuce - 22	
Confit of pork belly, mashed potatoes - 22	
Semi-cooked marinated tuna, avocado & rice - 27	
Caesar salad, free-range chicken - 24	
Sea bass fillet, lobster bisque risotto & spinach - 26	
Charolais beef tartare, fries - 24	
Beef steak with green peppercorn sauce, fries - 29	
Linguine with lemon, pine nuts, Parmesan and oregano - 19	
Accordion-cut fries - 7	
Baby gem lettuce - 6	mashed potatoes - 7
Sautéed broccolini, broad beans & green beans - 8	
Selection of seasonal cheeses - 13	
Lemon-passion fruit cheesecake - 10	
Orange blossom iced “Mystère”, hazelnut praline - 10	
Profiteroles, vanilla ice cream, hot chocolate sauce - 14	
Floating island with hazelnuts - 11	
Chocolate praline parfait, chocolate ice cream & mousse - 12	
Red berry and fig crumble, yogurt ice cream - 11	
Tiramisu - 11	
Ice cream (per scoop) - 3.50	
Yoghurt, strawberry, raspberry, vanilla, chocolate.	