

## Starters

King Crab, herb butter, lemon thyme 45

Ceviche, scallops, sweet potato, verbena 30

Langouste, brioche, kohlrabi, smoked butter 40

Burrata, beetroot, artichoke 29

Mushroom toast, hummus, poached egg 29

Beef tartare, Mimolette cheese, soy 29

Shabu shabu, tuna & duck 28

Caesar millefeuille, chicken 27

## Main Courses

Turbot on the bone, leek, gray shrimp, bisque-béarnaise 58

Ray wing, capers, brown butter, puree 38

Cod, girolles, butternut, orecchiette 40

Celeriac, aubergine, mushroom, black garlic 35

Cauliflower, kohlrabi, chioggia beet 35

Venison, chicory, Brussels sprouts, pork belly, truffle 45

Anjou pigeon, parsnip, potato chutney 42

Côte à l'os Dark Red Frisona, two people 58pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecôte Berugi 46

With chicory & Jerusalem artichoke or salad  
Fries or Hasselback potato  
Pepper sauce, bordelaise, béarnaise or choron