

DORE TAPAS

SALMON RILLETES 7
crème fraîche, baguette
DUCK BRESAOLA 8
house-cured, fig jam, parmesan sablé
ROASTED BONE MARROW 8
parsley salad, baguette, fleur de sel
HERBED GOAT CHEESE CROQUETTES 7
thyme infused wildflower honey
CHICKPEA CRÊPES 6
eggplant, goat cheese, arugula, olive, tomato
SEPIA (SQUID) A LA PLANCHA 9
roasted tomato, Jerez balsamic vinaigrette
FREN(CHEESE) PLATE 8
assorted French cheeses
CRUDO 9
radish, cucumber, ponzu, soy
BEEF TATAKI 8
spicy peanut sauce, cilantro
SHRIMP AND BASIL BRIQUE 8
lemon aioli preserve
HAMACHI TARTARE 11
wasabi tobiko, lime emulsion
CHICKEN SATAY 7
lime chili sauce, cilantro
SMOKED SALMON CROQUE-MONSIEUR 8
Mornay sauce

OYSTER ON ICE ½ dz 21 / 1 dz 40
cocktail sauce, mignonette, lemon

LE PLATEAU 45
six oysters, salmon rillettes, crudo, hamachi tartare

APPETIZERS

GAZPACHO ANDALUZ 8
evoo, crouton
FOIE GRAS 23
seared, fuji apple, brioche
HOMEMADE TORTELLINI GRATIN 12
truffle oil, gratin padano
TUNA CARPACCIO 13
mango, orange, soy, pickled ginger
LOBSTER AND CRAB CAKE 15
cilantro, apple curry sauce
BUTTERNUT SQUASH SOUP 8
almond, brown butter
MUSSELS POULETTE 12
white wine, shallots, cream, lemon
RACLETTE TERRACOTTA 13
bresaola, potato, cornichon pickle
STEAK TARTARE 10
baguette toast
SCALLOP CÉVICHE 14
shrimp, lime, gazpacho
ROASTED TOMATO TART 14
burratina, arugula, balsamic caramel

SALADS

SALADE FRISÉE 14
bacon lardons, soft egg, croutons, shallot vinaigrette
BEET SALAD 13
mache, blue cheese, red wine vinaigrette, Perrier sorbet
BUTTER LETTUCE 10
fine herbs, Champagne vinaigrette / with chicken 15 / with shrimp 17
ASPARAGUS SALAD 13
artesian lettuce, sautéed Parisian mushrooms, fresh asparagus,
radicchio balsamic vinaigrette

PASTAS & RISOTTO

BUCCATINI 14
tomato fennel sauce, crispy capers / with chicken 18 / with shrimp 22
PORCINI RISOTTO 21
white mushroom foam, truffle oil / with shaved truffle 39
ORRECHIETTE 16
spinach, lemon and pine nut gremolata, evoo
PAPPARDELLE 22
roasted mushroom, shredded duck confit
TAGLIATELLE 23
clams, shrimps, roasted green peppers, mussel cream
SPAGHETTINI 15
zucchini, tomato, asparagus, nicotise olives, grana padano

ENTRÉES

SALMON PAVÉ 22
basmati rice, thai coconut broth
TIGER SHRIMP 39
white beans, red pepper, hazelnut romesco
SEA BASS 34
koshi hikari, sushi rice, tomato jam, sauce Bangkok
SCALLOPS 44
braised leeks, citrus emulsion, caviar
LEMON SOLE 26
potato purée, spinach, lemon, crouton, brown butter
SIX HOUR BRAISED LAMB SHANK 32
soft polenta, rosemary jus
10oz FLAT IRON STEAK 25
gnocchi, sautéed shitake mushrooms
8oz FILET MIGNON 39
haricots verts, potato Gratin Dauphinois, peppercorn brandy sauce
12oz PRIME N.Y. STRIP 55
haricots verts, potato purée, porto butter
DUCK BREAST 26
Tandoori spiced, lemon couscous, rosewater fruits
ROASTED ½ CHICKEN 19
potatoes salardaise, natural jus

SIDES

haricots verts 7
potato Gratin Dauphinois 8
steamed spinach 6
white beans 6
potato purée 6
basmati lemon grass rice
potato salardaise
asparagus 8
petite salad 6

DESSERTS

72% VENEZUELAN CHOCOLATE FONDANT 11

salted caramel ice cream

RASPBERRY ALLURE 12

Madagascar vanilla crème, fresh raspberries, chantilly

CHOCOLATE FONDANT 9

liquid pistachio, vanilla ice cream, gold leaf

APPLE TARTE TATIN 9

caramelized apples, butter pastry

TROPICAL FRUIT CARPACCIO 8

mango, pineapple, coconut lemongrass sorbet

POIRE BELLE HÉLÈNE 12

poached pear, chocolate sauce, candied almonds, vanilla ice cream

AFFOGATO 9

espresso coffee, vanilla ice cream, chantilly

“LA PALETTE DE SAVEUR” 12

mix of eight sorbet and ice cream scoops

praline, raspberry, mango passion fruit, vanilla, baileys, dark chocolate,

chef's daily special

MILLE FEUILLE 9

made “à la minute” puff pastry, mousseline

CHOCOPRALINE 12

hazelnut crunch, chocolate mousse, praline anglaise

OPÉRA 9

coffee soaked joconde, chocolate ganache

KING MACARON 12

yogurt mousse, fresh raspberries