

OYSTER MENU

POESIE NO°2

Poesie oysters from Normandy, France, have a very soft and meaty texture. They were awarded the prestigious gold medal at the Salon de l'Agriculture de Paris in 2020.

3 pcs | 14

6 pcs | 28

UTAH BEACH NO. 2

Utah Beach is where the Americans and allies landed to liberate France and end World War II. It's also the name of the plumpest, nuttiest, sweetest oysters imaginable that are raised in Normandy.

3 pcs | 15

6 pcs | 30

OYSRI NO°2

Oysters farmed in Ireland, characterised by notes of green apple and salted hazelnuts. Sweet but also salty. Chef's favourite.

3 pcs | 16

6 pcs | 32

STARTERS

KING CRAB SALAD

Squid ink Crisp | compressed cucumber | dill and buttermilk sauce

22

VENISON TARTARE

Smoked egg yolk | pickled and cooked wild mushrooms | crispy potato

23

JERUSALEM ARTICHOKE CREAM SOUP

Asparagus tartare | truffle | chervil oil

15

SCALLOPS

Puffed wild rice | infused watermelon | avocado cream

19

FRIED FOIE GRAS

Sour cherries | homemade brioche | Red wine sauce with blueberries

24

MAIN COURSES

US BLACK ANGUS BEEF FILLET

Oxtail croquette | onion pickled in porter | pommes anna | malt sauce

200 g | 58

250 g | 68

SIGNATURE DISH NEW ZEALAND VENISON

Jerusalem artichoke cream | salsify | truffle | cep cream sauce

32

POACHED LOBSTER TAIL

Lobster ravioli | caramelized carrots | grilled leek | bisque sauce

94

COD LOIN

Pomme purrée | compressed cucumber | clam sauce

30

BARBERIE DUCK BREAST

Spiced pumpkin cream | infused apple | braised red cabbage | forest berry sauce

32

CELERIAC STEAK

Sweet and sour pumpkin | boletus | pistachio sauce

22

DESSERTS

SIGNATURE DESSERT ROOF TOP HONEY PARFAIT

White wine poached pear | lavender | honey tuile

12

ROASTED WHITE CHOCOLATE GANACHE

Wild strawberry compote | pistachio | champagne and wild strawberry sorbet

12

DARK CHOCOLATE MOUSSE

Miso caramel | tonka bean | arabica coffee ice cream

12

SELECTION OF LOCAL CHEESES

Local cheeses served with homemade chutney

18

SELECTION OF HOMEMADE ICE CREAM AND SORBET

Please ask the waiter about ice cream and sorbet selection of the day

1 scoop | 3

Please let us know if you have any dietary requirements or intolerance.

CAVIAR MENU

ANTONIUS SIBERIAN CAVIAR

It comes from Siberian sturgeon. It is characterised by intense aroma and lingering aftertaste.

30 g | 65

50 g | 95

ANTONIUS OSCIETRA CAVIAR

It comes from sturgeon. It has a unique taste, characterised by hazelnut flavour notes and fresh sea aroma.

30 g | 75

50 g | 105

ALTONEAR BELUGA CAVIAR

Caviar of the largest and rarest sturgeon in the world. Unique aroma, taste, and size.

30 g | 145