



l'appétito vien mangiando - l'appétit vient en mangeant

STARTER

BREAD SERVICE: ARTISAN BREAD, AGED CULTURED BUTTER.....9

GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN22

ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE27

STEAK TARTARE: WAGYU RIBEYE, CAPERS, SHALLOT, CORNICHON, CURED EGG26

SPINACH SALAD: STRAWBERRIES, ENDIVE, WALNUTS24

BURRATA: CHARRED ASPARAGUS, MEYER LEMON VINAIGRETTE, CURED EGG YOLK.....24

CHAMPIGNON: WHITE MUSHROOM CAPS, GARLIC BUTTER, BAGUETTE.....23

FRENCH ONION SOUP: GRATINEE DES HALLES.....18

MAIN

CANNELLONI: BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE33

MUSHROOM RAVIOLI: SEASONAL MUSHROOMS, RICOTTA35

DUCK LEG CONFIT: LENTILS, CHICORY, SEASONAL MUSHROOMS44

LINGUINI: CLAMS, MUSSELS, PRAWNS, VELOUTÉ, FINES HERBES48

STEAK: 9OZ SNAKE RIVER FARMS WAGYU EYE OF THE RIBEYE, SEASONAL VEGETABLES, AU POIVRE.....75

DOVER SOLE MEUNIERE: BROWN BUTTER, LEMON, FINE HERBS, BABY POTATOES65

PORK CHOP: POLENTA, SEASONAL VEGETABLES, PORK JUS55

SEASONAL RISOTTO: CHEF'S CHOICEMP

DESSERTS

BASQUE CHEESECAKE: BURNT CHEESECAKE.....14

CHOCOLATE TART: CHOCOLATE SABAYON, CRÈME FRAICHE14

RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS14

VAN GOGH'S TABLE BOOK19.95

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS WITH THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

WE POLITELY DECLINE SUBSTITUTIONS

05/19