



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

STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, AGED CULTURED BUTTER.....	9
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN	22
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE	27
OYSTERS IN THE HALF SHELL: SHALLOT MIGNONETTE	26
STEAK TARTARE: WAGYU RIBEYE, CAPERS, SHALLOT, CORNICHON, CURED EGG	26
CAVIAR SERVICE: THE CAVIAR COMPANY KALUGA CAVIAR, BUCKWHEAT WAFFLES	90
BUTTER LETTUCE SALAD: RADISHES, SEEDS	18
BURRATA: CHARTED 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 SAUCE	33
MUSHROOM RAVIOLI: SEASONAL MUSHROOMS, RICOTTA	35
DUCK LEG CONFIT: LENTILS, CHICORY, SEASONAL MUSHROOMS	44
LINGUINI: CLAMS, MUSSELS, PRAWNS, VELOUTÉ, FINES HERBES	48
STEAK: 9OZ SNAKE RIVER FARMS WAGYU EYE OF THE RIBEYE, SEASONAL VEGETABLES, AU POIVRE.....	75
DOVER SOLE MEUNIERE: BROWN BUTTER, LEMON, FINE HERBS, BABY POTATOES	65
PORK CHOP: POLENTA, SEASONAL VEGETABLES, PORK JUS	55
SEASONAL RISOTTO: CHEF'S CHOICE	MP

DESSERTS

BASQUE CHEESECAKE: BURNT CHEESECAKE	14
CHOCOLATE TART: CHOCOLATE SABAYON, CRÈME FRAICHE	14
RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS	14

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS 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.