

Wine Eats (till late)

selection of 3 farmhouse cheeses (serves 2) 28

charcuterie by dume cesari – saucisson, coppa, cornichon, mustard (serves 2) 22
add freshly baked baguette +7

tarte flambée with crème fraîche & choice of:
bacon, onion and egg 22
portobello, onion and gruyere 22
roma tomatoes, basil and parmesan 20

Shared Plates

whole baked brie, roasted garlic, crushed nuts, cranberry reduction 26
mesclun, raspberry vinaigrette, cherry tomato, walnuts and parmesan 16
pork parcels, fried leeks, tomato-basil, apple-pineapple chutney 27
½ dozen escargots, sauvignon blanc, roasted garlic and parsley butter 20
bisque of lobster, pasada manzanilla, cream 20
halibut, herb and chili batter, sweet onion mayonnaise 24
scallops, almond and cognac beurre blanc 28
buttermilk calamari, five-spice, sesame mayonnaise 18
foie gras, caramelized apples, balsamic reduction 28
shrimps, mustard, cumin, cayenne and lemon 21
grilled chicken, chipotle rub, mango relish 22
lamb ribs, merlot jus, mint gel 36

Main Plates add garlic-butter mash +5 add salad +6

salmon-en-crouete, pastry wrap, dill-tarragon butter, wholegrain mustard 35
braised beef cheeks, root vegetables, forest mushrooms, mash 35
½ rack babyback ribs, ginger-honey glaze 28
seared duck breast, raspberry chipotle, mesclun 32
USDA angus strip, beef jus, caramelized onions (200gms) 38

Sweets

moelleux au chocolat, hazelnut ice cream 17
crème brulee classic 14
key-lime pie, fresh cream 15

