

To Start

AUSTRALIAN CONFIT LEEKS <i>japanese mimosa, Piedmont hazelnuts, Dijon mustard vinaigrette</i>	24
SEABREAM CARPACCIO <i>blood orange, lemon zest, extra virgin olive oil</i>	32
CARAMELISED ONION TART (v) <i>mustard and comté cream, puff pastry</i>	24
FRENCH SNAILS IN GARLIC BUTTER <i>"Nomade des Jardins" snails, pink garlic, croûtons</i>	22
OITA EGG, BLACK TRUFFLE <i>maitake, morels, sauce Périgueux</i>	38
STEAK TARTARE À LA PARISIENNE PREPARED TABLESIDE <i>Macka's chuck tender, toasts</i>	38
FOIE GRAS TERRINE <i>red onion chutney, toasted brioche</i>	48
JAMBON PERSILLÉ <i>kurobuta pork-parsley terrine</i>	26
L'OREILLER <i>duck, chicken, pork, sweetbread, foie gras en croûte</i>	32
CLAUDINE SHARING BOARD <i>jambon persillé, l'oreiller, Auvergne ham, saucisson Maison Duculty</i>	48

Oysters & Caviar

L'ANTILOPE 1858	
HOMARDS NAVARRE	<i>per piece 7</i>
MAJESTIC OYSTER NO.3	
JACQUES COCOLLOS	<i>per piece 9</i>
KRISTAL CAVIAR	
<i>choice of 30G, 50G or 125G</i>	148 / 248 / 428
<i>served with homemade blinis and condiment</i>	

Mains

PAN SEARED MURRAY COD	58
<i>cauliflower, seaweed butter, coquillages</i>	
VOL-AU-VENT	58
<i>sweetbread, morel, cockscomb, quenelle</i>	
COQ AU VIN	48
<i>braised chicken thigh, Savoy cabbage, Gascon bacon</i>	
STEAK FRITES	64
<i>Macka's flank steak, french fries, béarnaise</i>	
BROWN MUSHROOM & MORELS RAVIOLI (v)	48
<i>parsley pureé, old sherry vinegar, parmesan, pine nut</i>	

To Share

CLAUDINE 'BOUILLABAISSE' SERVES 2-3	198
<i>carabinero, scallop, octopus, coquillages, fennel, saffron rouille</i>	
DOVER SOLE 'GRENOBLOISE' SERVES 2-3	148
<i>confit potato, spinach, brown butter</i>	
KAMPOT PEPPER STEAK FLAMBÉ SERVES 2	178
PREPARED TABLESIDE	
<i>Macka's Angus ribeye, bone marrow, pommes frites</i>	
CHOU FARCI SERVES 2	118
<i>stuffed cabbage, Gascon bacon, foie gras, prune</i>	
2024 WORLD CHAMPION CHOU FARCI	

Sides

POMMES FRITES	18	FRENCH BEANS	18
PETITE SALAD	12	RATATOUILLE	18
TRUFFADE DE CLAUDINE	20	COQUILLETES COMTÉ TRUFFES	22

Cheese

*from the cellars of curated master affineurs
served with a selection of condiments*

COMTÉ

hard, nutty, Jura

ST. NECTAIRE

semi-soft, fruity, Auvergne

CAMEMBERT

soft, creamy, Normandy

CROTTIN DE CHAVIGNOL

goat cheese, semi-soft, Loire Valley

FOURME D'AMBERT

blue, creamy and savoury, Auvergne

CANTAL, By Charlotte Salat

hard, floral, Auvergne

*choice of three or six 38 / 58
add Saucisson and Jambon Maison Duculty 22*

Dessert

CHOCOLATE MOUSSE

Komele 70%, piedmont hazelnuts

20

APPLE TARTE FINE

salted caramel, vanilla ice cream

22

ÎLE FLOTTANTE

pink praline, hazelnut, pistachio, crème anglaise

24

'EXOTIC GOURMANDISE'

passionfruit, fromage blanc, coriander

18

'PARITEROLE' SERVES 2

pecan praline, vanilla, dark chocolate sauce

32

'CRÊPE SOU-ZETTE' SERVES 2

PREPARED TABLESIDE

Suzette sauce, Grand Marnier, organic orange

38

Sip on a glass while enjoying dessert,
to wind down or simply continue & treat yourself!

1996 Moulin Touchais Côteaux du Layon +24

1982 Barão de Vilar Colheita +48

90-16 Henri Giraud Ratafia +28

*Espresso Martini +22
vodka, Mr. Black, espresso*