

LE CLOS

ON THE BOARD

Warm Sourdough Bread & Farmhouse Butter	6
Marinated Mixed Olives & Homemade Black Tapenade	13
Jamón Ibérico de Bellota	35
Duculty Artisanal Charcuterie (100g / portion)	17
Coppa Lonzo Saucisson Cured Ham Saucisson Bites Wagyu Bresaola	49 / Any 3
Farmed Cheese Platter (200g)	39
Create your own Platter (200g)	42
Homemade Foie Gras Terrine	33

CRUST AFFAIR

Alsatian Bacon & Onions Tarte Flambée	19
Goat Cheese, Fresh Figs, Walnut Tarte Flambée	19
Wild Mushroom & Black Truffle Tarte Flambée	25
Croq' Parisian Ham & Aged Comté	25
Croq' Basque Chorizo, Caramelised Onions & Roasted Piquillo Peppers	25

ON ICE

Brittany Oysters 'Perle Noire' (2 pcs)	12
Caviar (30g / 50g) with Blinis & Condiments	
Imperial Ossetra Cristal Kaluga	89 / 149
Iranian Beluga	239 / 399
Hamachi Tartare, Fennel & Kumquat	25

BITES

Octopus Tempura Leg & Espelette Pepper Mayo	19
Époisse, Truffles & Ham Croquettes (2 pcs)	15
Padrón Peppers & Japanese Seaweed	15
Lamb Tenderloin Skewers (2 pcs)	19
Grilled Garlic Tiger Prawns & Harissa Sauce (2 pcs)	18
Hand-Dived Hokkaido Scallop, Parsnip Purée & Chips	29
Green Asparagus, Pea Purée, Hazelnuts, Hollandaise	29

SALADS

Watermelon, Feta & Mint	19
Roasted Saint-Marcellin Cheese, Honey, Fresh Figs & Frisée	25
Burrata, Heirloom Tomatoes & Basil Mustard	28
Fennel & Burrata	28

JOSPER-OVEN GRILLED (2-3 pax)

Macka's M4+ OP Rib Black Angus & Bordelaise Sauce (per 100g, avg ~1kg)	17
Sanchoku Wagyu Tomahawk & Bordelaise Sauce (per 100g, avg ~1.2kg)	19
Herb-Crusted Rack of Lamb (per 100g, avg ~800g)	16
Japanese Tuna Collar & Grenobloise Sauce (per 100g, avg ~1.2kg)	15
Whole Turbot & Garlic Oil Vinaigrette (per 100g, avg ~1.1kg)	15
Whole Roasted Chicken, Chargrilled Broccolini & Rosemary Jus	69

MAINS

Atlantic Cod Loin, Spelt Risotto, Confit Tomatoes & Gnocchi	39
Homemade Mafaldine Spanner Crab & Bisque	35
Mussels, Vin Jaune Marinière & Homemade Fries	33
Iberico Pork Presa, Broccolini, Mashed Potatoes & Basil Mustard	36
Black Angus Striploin (250gr) Homemade Fries & Bordelaise Sauce	39
Truffles & Morels Mushroom Risotto & Aged Comté	33

SIDES

Shallot Tatin	16
Homemade Fries	15
Chargrilled White Corn & Paprika	14
Mashed Potatoes Mixed Lettuce & Fresh Herbs	12
Chargrilled Broccolini Leeks & Hazelnut	13
Ravioles de Royans & Aged Comté	20

DESSERTS

Daily Sablé Fruit Tartlet - Raspberry Strawberry Lemon	16/15/13
Manjari Chocolate Tart	13
Hazelnut Praliné Choux	13
Guanaja Chocolate Mousse	13
Pecan Pie, Whipped Cream	13
Vanilla Parisian Flan	15
Homemade Gelato (Single / Double)	6/10
Lemon Coconut Strawberry Pistachio Vanilla Dark Chocolate	