



STARTER

 HOMEMADE POTATO BREAD 6	HOMEMADE CREAMY FOIE GRAS 26
Sunflower seeds, honey from Kenauk with brown whipped butter	Seasonal chutney and brioche

APPETIZERS

ONION SOUP 13 Montebello cheese gratin, white wine broth	KENAUK TROUT 19 (80g) Escabeche, citrus, fennel and parmesan
ROASTED ADORAY CHEESE 20 Onion compote made with Montebello beer	PAN-SEARED SCALLOPS U15 24 Squash, honey from Kenauk
DEEP-FRIED FOIE GRAS CUTLET 22 Purée and confit apples	OYSTERS 6/12 18/36 Market arrivals, condiments of the day
TRADITIONAL BEEF TARTARE 2,5 OZ 16 Confit egg yolk, shoestring fries	 GEM SALAD 16 Gem lettuce, croutons, parmesan, bacon, garlic flower vinaigrette dressing
	 RADICCHIO SALAD 16 Pears, duck breast and fresh goat's cheese from la ferme Floraple

SIDES

STIR-FRY MUSHROOMS 10	SAUTEED VEGETABLES 10
PAN-SEARED SCALLOPS U15 16	DEEP-FRIED FOIE GRAS 16
LOBSTER TAIL 24	

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable fish and natural hormone free pork, poultry and protein. For groups of 8 and more, 15 % is applicable



These items can be modified to become vegetarian. Please inquire with your server.

MAIN DISHES

BRAISED LAMB SHANK 44

Artichokes, saffron potatoes

FILET MIGNON 7OZ 64

Squash spaghetti, chorizo from la ferme Moreau, black garlic sauce

BUTCHERS'S CUT PM

Market arrivals

CHICKEN BREAST 38

Stuffed with leaks and abricot, cuttlefish ink rice

ROASTED EGGPLANT 34

Vegan aioli and almonds

KENAUK TROUT 40

(160g) Escabeche, citrus, fennel and parmesan

POACHED BLACK COD IN OLIVE OIL 46

Clam green sauce

TRADITIONAL BEEF TARTARE 7,5 OZ 42

Confit egg yolk, shoestring fries

LOBSTER CAVATELLI 52

Creamy bisque, lemon confit and parsley

SURF & TURF 125

Beef tenderloin, seared scallops, lobster, seasonal vegetables

DESSERT

BABA AU RHUM 15

Homemade Crème fraîche with apples and honeyberries compote

CHOCOLATE AND GINGER CONFIT SHORTBREAD 15

Cream custard with fresh ginger

CRÈME BRÛLÉE 12

Vanilla flavour

LEMON TART 14

Crispy meringue and lemon jelly

MP: Market price

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