

MAIN COURSES

SKIN-ROASTED SALMON

SQUASH TASTING: GRILLED BUTTERNUT, OVEN ROASTED ACORN SQUASH, CREAMY SPAGHETTI SQUASH WITH SMOKED MACKEREL, HUBBARD SQUASH PUREE, MEAT JUICE WITH MUSCAT **38**

OCTOPUS AND SAUSAGE, SPAGHETTI POMODORO

BRAISED, MARINATED AND ROASTED SPANISH OCTOPUS. HOMEMADE ITALIAN SAUSAGE: TURLO PORK, BEEF MARROW, GARLIC, PARSLEY, CRUSHED CHILI AND FENNEL SEED. SPAGHETTI AL DENTE, TOMATO, BONE MARROW AND RED WINE SAUCE, MICRO BASIL **42**

VEGAN VERSION, CLASSIC POMODORO 24

"MUSSELS & FRIES" 1 KG OF NEWFOUNDLAND MUSSELS TO YOUR TASTE!!!

(MARINIÈRES – PROVENÇALES – CREAMY CURRY) TOASTED COUNTRY BREAD, ROASTED POTATO WEDGES WITH BASIL OIL AND GARLIC, MAYONNAISE **30**

CRY ME A LIVER

SOUS-VIDE COOKED AND ROASTED VEAL LIVER, POPCORN VEAL SWEETBREADS, CRISPY BACON, SHALLOT SAUCE, MASHED POTATO, ROASTED VEGETABLES **31**

CALAMARI DUO

CALAMARI STEAK ROASTED IN BROWN BUTTER, FRIED CALAMARI, WARM CHICKPEA SALAD WITH FRESH HERBS, SALTED COD BRANDADE, MEAT JUICE **35**

EXTRA SEARED FOIE GRAS (100g) FROM CANARD GOULU 25

EXTRA BUTTERED VEGETABLES 10

EXTRA OCTOPUS 23

PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL DIETS

* BREAD ON REQUEST !

APPETIZER

OYSTERS ON SHELL

6UN/18

12UN/32

24 UN/60

SERVED WITH MIGNONETTE, HOMEMADE BUFFALO SAUCE AND LEMON

ANGUS BEEF & CLAMS TARTARE

ANGUS BEEF TARTARE WITH CHERRYSTONE CLAMS, PARSLEY, MUSTARD SEEDS, POP CORN ESPUMA, CROUTONS **23**

FRIED CHICKEN AND CAVIAR

POULTRY THIGH MARINATED IN BUTTERMILK, CITRUS AND SOY, CRISPY BREADCRUMBS, MULLET CAVIAR, TROUT CAVIAR, CRÈME FRAÎCHE WITH CALAMANSI VINEGAR **19**

MARINATED BAY SCALLOPS

BUTTERNUT SQUASH PUREE WITH YOGOURT, PUMPKIN SEEDS WITH SAMBAL OLEK, MINI CROUTONS, SHISO SPROUTS **25**

COUNTRY TERRINE WITH VEAL SWEETBREADS

GRILLED HOMEMADE BRIOCHE, APRICOT CHUTNEY, SPRUCE AND RED WINE VENISON JUS, COGNAC GEL **19**

PARSNIP AND SWEET ONION SOUP

SALSA WITH PERRON CHEDDAR, GREEN APPLE, ROASTED HAZELNUTS, VERJUICE AND PARSLEY, HAZELNUT OIL **13**

PORK & MACKEREL DUMPLINGS (3)

BACON, GINGER, SOY & HERBS, PONZU REDUCED PORK JUS **17**

ROASTED TIGER SHRIMP WITH GARLIC

CELERY ROOT & KIMCHI PUREE, STEW WITH GRILLED CABBAGE, BURNED ONIONS AND ROOT VEGETABLES, SHRIMP TUILE **23**

BURRATA, TO SHARE... OR NOT!

CREAMY ARTICHOKE PUREE, GRILLED AND MARINATED ARTICHOKEs, CHERRY TOMATOES, KALAMATA OLIVES, POPPY SEED AND FENNEL TUILE **26**