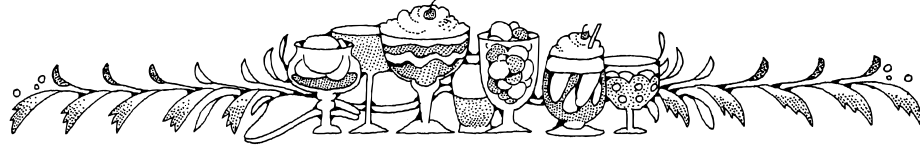


# DESSERTS



## **duo of eclairs**

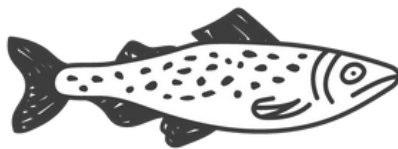
COFFEE CREAM + CARAMEL FISH SCALES  
LEMON CURD + MARSHMALLOW FLUFF + RASPBERRY

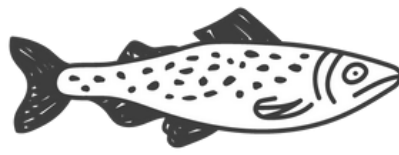
12

## **crêpe cake for 2**

LAYERS OF MAPLE CREAM CHEESE ICING  
+ APPLE CALVADOS BUTTER + WARM MAPLE SYRUP  
+ GRAND MARNIER FLAMBÉ + SPICED WALNUTS  
SERVED WITH OUR HOUSE ICE CREAM

26





## FIRST

### cavatelli carbonara

hand-rolled cavatelli carbonara with yellowfin tuna prosciutto + cod bottarga  
24

### torched mackerel

house-made XO  
19

### steelhead trout crudo

4-day dry aged loin + tomates provençales + roasted chilis + rice chip  
20

## MAIN

### saumon royal à la bourguignonne

5-day dry aged fillet + mushrooms + celeriac purée  
pesto + jus bourguignonne  
38

### whole piri-piri sea bass for 2

served with roasted acorn squash + kale + brussels + spätzle  
74

### fish + chips

haddock + fries + tartar sauce + slaw  
28

## À PARTAGER

### oysters by the dozen

raw shucked + mignonette + chermoula  
39

### sourdough bread

whipped butter  
+ Dessert First sourdough  
5

### frites béchamel

fries + parm  
+ béchamel sauce  
12

### the salad

salad greens + almonds  
+ radicchio + parmesan  
16

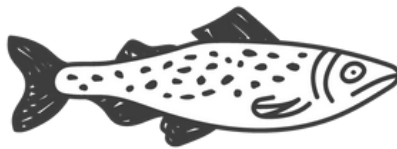
### the beignets

smoked fish + potato  
+ romesco sauce  
15

# SMÖRGÅSBORD

four rare + unique fish dishes  
served with breads + pickles + mustards

\*market price\*



## LIMITED OFFERINGS

### **oysters + caviar**

raw east coast oysters served with crème fraîche  
+ wild sturgeon caviar

7/each

### **10-day dry aged swordfish schnitzel**

7 oz swordfish schnitzel served with corn risotto  
+ smoked jalapeños + chimichurri