

Le Tour de France

A culinary exploration of the regions of France

To Start

- 📍 BURGUNDY, *Escargots au Chablis*, a dozen escargots cooked in Chablis wine, with garlic butter, basil, and served with croutons -22-
- 📍 ALPES-MARITIMES, *Niçoise Salad* fresh tuna confit, quail egg, peppers, cherry tomato, and olive Taggiasche -27-
- 📍 AUVERGNE, *La Soupe à l'oignon* Chef Sébastien Giannini uses Bourbon to enhance this soup that was first served to King Louis XV -21-
- 📍 SAVOIE, *La Tartiflette* (for 2) a traditional French Alps starter made of potatoes, onions, raclette cheese, lardo and cream -32-

The Mains

- 📍 PROVENCE, *Moules-Frites à la Toulonnaise* cooked in tomato coulis, fresh basil, orange zest and cream -32-
- 📍 ALSACE, *Coq Au Vin Blanc* half chicken slow cooked with mushrooms, lardo, baby onions, potatoes in a white wine creamy sauce -39-
- 📍 OCCITANIE, *Cassoulet de Toulouse*, most famous French stew of jumbo beans, duck leg confit, and Toulouse sausages -41-
- 📍 BURGUNDY, *Filet Mignon with Dijon style Green Pepper sauce* beef fillet center cut served with herbs potatoes -57-

To End -14-

Passion Fruit Île Flottante, our floating island is served with passion fruit coulis and whipped egg whites

Authentic Crème Brûlée, this recipe was first served in the 17th century, to the brother of King Louis XIV

Gâteau Basque, that we proudly call The French Cheesecake!

Consuming raw or undercooked food may increase risk of foodborne illness.

DINNER MENU

Chef Sébastien Giannini

To Start

Royal Seafood Tower (for 2-4 persons) oysters, lobster claws, prawns, king crab legs, and mango mayonnaise -165-	Grilled Eggplant Salad , fresh goat cheese, orange segments and zest, mint, pine nuts and honey -24-
Ossetra Caviar (25gr) from French Arcachon Bay, served with its classic fresh accoutrements -150-	Le Foie Gras cooked in terrine with cognac, griottines cherries, toasted brioche -28-
Lobster Salad , granny smith apples with vanilla bean, avocado-baby spinach cream, and grapefruit segments -32-	Beef Tartare hand knife cut beef fillet, shallots, fresh mayonnaise, caper berries, and quail egg -24-
Tuna Tartare raw and marinated in preserved orange, Medjool date purée, roasted almonds, kumquat jelly -26-	Iberico Ham thinly sliced Bellota, served with pine nuts in extra-virgin olive oil, black olives tapenade -39-
Maryland Crab Tartare , creamy fresh avocado with fresh basil, chives, and cucumber gazpacho -36-	La Green Salad of baby gems, baby lettuce, feuille de chêne lettuce, classic French vinaigrette -19-
Smoked Salmon , ricotta, egg accoutrements, caper berries chives and brioche bread -29-	Summer Burrata , strawberries, cherry tomatoes, pistachio, rose blossom water, white balsamic vinegar -29-
La Bouillabaisse de Pierrette Chef Sébastien Giannini -28- Grandma's recipe	

Main Courses

Diver Sea Scallops pan seared with thyme and bay leaves, slow-steamed leeks, beurre blanc caviar -59-	Duck Breast seared magret, red cabbage, duck demi-glace with cloves, caramelized gala apples -54-
Sea bass , plancha seared, served with fresh English pea, zucchini and sauce vierge -46-	Le Filet Mignon Rossini beef fillet center cut, foie gras and summer truffle, herbs smashed potatoes -64-
Branzino Grenobloise style, botarga slices, mussels turned potatoes, candied lemon and capers -46-	Bone-in Ribeye (for 2) served with fries, and fresh béarnaise, vegetables of the day -145-
Lobster Thermidor , oven browned with Parmesan, turmeric turned potatoes on a tarragon sabayon -82-	Lamb Skewer served on chilled roasted eggplant, orange segment, mint, pine nuts and honey -49-
Poulet-Frites , marinated in beer and sweet mustard, hint of cumin and garlic, clarified butter frites -44-	Le Filet Mignon herbs potatoes, beef jus, béarnaise, haricots verts and Colonnata lardo -57-

Desserts -17-

Peach Melba , raspberry coulis, roasted almonds, poached peaches in verbena, rosemary and thyme syrup, French Chantilly	Ultimate Chocolate on a dacquoise biscuit, citrus jam, mandarin jelly, roasted hazelnuts, milk chocolate mousse
Strawberry Pavlova lemon mousseline, strawberry jelly, strawberry marshmallow, and meringue	Pistachio and Raspberry Macaron , raspberry sorbet, salted caramel coulis, and mascarpone

Our bread is prepared in collaboration with Boulangerie Christophe
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