

TARTINE

ENTREE

OYSTERS see chalk board5.5e

CRISP HASH BROWNS,
FOIE GRAS, COGNAC (3PCS)18

CANTABRIAN ANCHOVY TOAST,
SHALLOTS, BUTTER (4PCS) 18

SCALLOP TARTARE, CUCUMBER,
CAVIAR, ONION OIL 27

BAKED MUSSELS (6PCS) GARLIC,
SHALLOT, BOURGOGNE BLANC,
CREME FRAICHE 26

OCTOPUS BASQUAISE, CHARRED
COS, LEMON 28

CHARCUTERIE

DUCK LIVER PARFAIT 17

PORK TERRINE 14

NOIX DE JAMBON 45G 18

SAUCISSON 30G 16

WAGYU BRESAOLA 45G22

CHEESE SERVICE

PLEASE SEE Chalk Board



TARTINE

EACH TARTINE IS DESIGNED FOR ONE PERSON. GLUTEN FREE BREAD AVAILABLE

CRAB, GREEN APPLE, CHERVIL & CRAB EMULSION, SOURDOUGH 16

HIBACHI GRILLED PRAWN, PICKLED ZUCCHINI, AIOLI, BRIOCHE 15

HEIRLOOM TOMATO, GOATS CHEESE, HONEY, THYME, SOURDOUGH 14

WAGYU BRESAOLA, FENNEL REMOULADE, BAGUETTE 15

BRIE DE MEAUX, CARAMELISED ONION, WALNUTS, BRIOCHE 12

BAKED PORTOBELLO, TALEGGIO, PINE NUTS, BRIOCHE 15

Mains

GNOCCHI, PORTOBELLO MUSHROOM, TRUFFLED CREAM (v) 34

STEAK FRITES, MONTPELLIER BUTTER 39

SALAD NICOISE, TUNA, QUAIL EGG, BEAN, POTATO, OLIVE, WHITE ANCHOVIE 42

BERKSHIRE PORK LOIN, BRANDY APPLE, RED WINE JUS, GREEN BEANS 40

HERB CRUSTED FISH, TOMATO SALSA, BEURRE BLANC, GRILLED LEMON ... MP

Sides

CHARRED CABBAGE,
BURNT BUTTER,
CAPERS, MERLOT
VINEGAR

14

FRITES

12

ENDIVE SALAD,
HONEY &
MUSTARD
DRESSING

14

SOURDOUGH
MALT BUTTER

8

MENU du Chef

89pp

2 PERSON MINIMUM

DESSERT

APPLE TARTE TATIN,
CALVADOS
CREME FRAICHE 18

CREME BRULEE 16

PROFITEROLE 17
CREME PATISSIERE,
GANACHE

15% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS