



- first course -

soup du jour

6

house bread

“butter”

5

watercress and roquefort

rhubarb, apple and bread

10

country pate

dikon, carrot, ham, mango and sourdough

9

veal sweetbread

prune, butter lettuce, verjus, lavender and bacon

11

albacore tuna

cucumber, avocado, ramp, olive and white anchovy

13

chinook salmon

miner’s lettuce, preserved lemon and malted milk

12

moulard duck

barbeque, coleslaw and buttermilk biscuit

13

pork belly

egg, fiddlehead fern and mandarin

10

mussels and frites

grapefruit and anise

9



- second course -

lamb shoulder

carrot, mushroom, pasta and red wine

18

chicken breast

broccoli, hedgehog mushroom and curry

17

buffalo brisket

fingerling potato, brussels sprouts, crayfish and citrus

18

fluke

celeriac, buttermilk, miso, black trumpet and sea urchin

17

hanger steak

yukon potato, yorkshire pudding and sauce bercy

20

halibut

parsnip, fennel and black truffle

25

pork collar

pretzel, cabbage and mustard

18