

# DINNER MENU

Summer 2018

**ENDIVE SALAD (V)** Red & White Belgian Endive, Romaine Lettuce, Salanova Lettuce, Orange Vinaigrette **▮56**

**ASPARAGUS TEMPURA (V)** Roasted Kohlrabi, Leek Cream, Herb Oil **▮62**

**WHITE ROOT VEGETABLE SOUP (V)** Shimeji Mushrooms, Roasted Onion, Cauliflower, Herb Oil **▮52**

**SALMON SASHIMI** Yuzu Granite, Blackened Onion Powder, Miso Twill **▮56**

**DOVER SOLE** Turnip Lemongrass Broth, Umami, Granny Smith Apple **▮78**

**ROAST BEEF** Sirloin, House Pickled Shallots & Radishes, Mini Baguette, Truffle Aioli **▮62**

**VEAL SWEETBREAD** Almond Cream, Roasted Endive, Veal Reduction, Spicy Pepper Coulis, Pistachio Vinaigrette **▮67**

**STEAK & EGGS** Veal Fillet, Poached Egg, Arugula Foam, Brioche, Smoked Goose Crumble **▮67**

**MUSHROOM RISOTTO (V)** Portobello, Champignon, Shimeji, Jerusalem Artichoke Cream **▮86**

**SPRING PEA & CORN ANGNOLOTTI** Homemade 40 Yolk Pasta, Asparagus, Snow Peas, Tomatoes **▮85**

**GROUPEL** Grilled Fillet, Sicilian Tomato Salsa, Kalamata Olives, Baby Spinach, Capers, Olive Oil **▮176**

**LUP DE MERE** Roasted Sea Bass Fillet, Shallot Puree, Green Vegetables, Sea Foam **▮162**

**GOOSE CONFIT** Slow Roasted Goose Leg, Carrot Mélange, Aromatic Spices Reduction **▮98**

**ONGLET STEAK** Grilled Medium Rare, Bok Choy, Grilled Vegetables, Balsamic Reduction **▮162**

**VEAL CHOP** Grilled, Roasted Cherry Tomatoes, Purple Potatoes, Beef Reduction **▮185-**

**ENTRECÔTE** Grilled Black Angus, Mushroom Ragout, Pickled Butternut Pumpkin, Cabernet Sauce **▮178**

**LAMB** Chop, Shoulder & Spareribs, Green Lentil Cassoulet, Olive Oil Tuile **▮192**