



LUNCH TABLE D'HÔTE

2 course meal - \$40

APPETIZERS

Beef tartare - daisy bud - quail egg - threated apple

Beet - pecans - goat cheese - bitter lettuce

Salmon carpaccio - grapes - red onions - salted herbs - elderberries

Soup of the day

MAIN COURSES

Fresh pasta of the day

Beef cheek - red wine - parsnip - carrots - spruce shoots

Grilled romaine lettuce - crispy chicken - parmesan - bacon - Caesar sauce

Fish of the day - root vegetables - lobster bisque - saffron rouille

WINE SUGGESTION

White

Reine Juliette, sauvignon blanc, vin de pays D'Oc - \$16 | \$65

Pinot Grigio, Alpina, Pinot Grigio, Trentin Haut-Adige - \$15 | \$65

Fazi battaglia, Verdecchio, Les Marches - \$12 | \$45

Moillard Coquillage, Chablis, Bourgogne \$17 | \$80

Red

Fonterutoli, Chianti classico, Toscane - \$15 | \$75

Condado de Haza Ribera del Duero, Tempranillo - \$16 | \$80

Demoiselle de Sociando-Mallet, Haut-Médoc, merlot-cabarnet - \$19 | \$90

Executive Chef: Clément Hamy



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.
Thank you for your understanding.