

COCKTAILS

L'Harmonieux 12

(Saké, Hendrick's, cordial de sureau, eau de camomille, concombre)

Martini Poivre Noir 11
(Vodka, lime, sucre, poivre fin moulu)

French Kiss 14
(Bombay, sureau, pamplemousse rose, lavande, cidre effervescent)

Aurora Borealis 12
(Ungava, amer lim'tonik, thé du Labrador, sirop de romarin)

Golden dragon 15
(Eau de vie de poire, saké, poires, cardamone, sirop de gingembre)

MENU

Oysters on ice

Shallot saffron 6/16 12/30

Endive, beetroot, Rebellion bleu cheese, apricot, hazelnut,
fig vinaigrette 12

Bison tartar, pickled mushrooms, salt foie gras
4 oz 16 / 8 oz 32

Seared foie gras, apple tree smoked, apple tart 25

Sweetbread, white beetroot, groundcherry chutney 24

Beef sirloin, bone marrowbone, celeriac, whelk, Bordelaise
Price is variable according to the piece

DESSERT

Vegan & gluten free

Pistachio brownies, , datte choco-tofu, passion fruit 6
(Végan, sans gluten)

Apple

Apple spongi, Dulcey de Valhrona chantilly 8

TASTING MENU

5 courses with wine 115 Prestige wine 145
5 courses without wine 70

The tasting menu have to be ordered by all the table
Improve your experience, add foie gras 15

3 COURSE MEAL 45

1.

Scallops, sea urchin, lentil, bacon

Bison tartar, pickled mushrooms, salt foie gras

Homemade agnolottis, wild mushroom, braised beef,
smoked consommé

PLATS

2.

Walleye, lime mousseline, clementine white butter

Duck, chervil, parsnip, onion, tonka bean

Gnocchis, goat cheese, squash, pumpkin cream, pine nuts

3.

Lemon cream, meringue, raspberry

**This menu is available à la carte*