

POIVRE NOIR

Oysters on ice
Shallot saffron 6/16 12/30

Sea urchin, peppered cream, beef jerky 5

Grilled octopus, black yogurt,
piri piri, pimenton 25

Burrata, fenel, zucchini flower
stuff with eggplant 19

Squid, beurre blanc, squid ink
14

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

Seared foie gras, apple tree
smoked, apple tart 25

Black cod, edamame bean,
chorizo Ibérico, kale 26

Gnocchis, wild mushrooms,
black truffle 16

Deer loin, bio black quinoa,
chanterelles 25

Wild boar, beans, maitake,
almonds, gremolata 29

Wagyu beef, Jerusalem
artichoke, truffle and
marrowbone sauce
(Price is variable according to
the piece)

OR
Braised beef 21

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

DESSERT

Bergamot chocolat'ea
Chantilly cream, gianduja praline, black chocolate 8

3 Rivières honey
Financier, honey gelato, cape gooseberry, pollen 8

THE DUO FOR 25\$ TUESDAY TO THURSDAY

Bison tartar, pickled mushrooms, salt foie gras

Gnocchis, wild mushrooms, black truffle

**Cannot be combined with any other offer*