



*Restaurant Week 2026*

*Three Courses, Dinner \$60*

*Tuesday-Thursday 5-10pm | Friday-Saturday Early Dinner 5-6pm*

HORS D'ŒUVRES

OYSTERS VIENNESE, *auslese grande cuvee no. 5* 26

BRIOCHE "MARIE ANTOINETTE", *sea urchin, dashi-cured hen egg, royal osetra caviar* 30g | 220

TERRINE À LA MAISON, *pâte of pork & duck, foie gras, sicillian pistachio, chaud-froid* 42

FIRST COURSE

TASMANIAN SEA TROUT & SALMON TARTARE, *dill, sansho, horseradish emulsion*

WINTER VEGETABLE RAVIOLI, *lanis farms winter vegetables, sauce de japon*

SALADE "CHINOISE", *rose chicories, satsuma, sesame*

MAIN COURSE

SEAFOOD BOUDIN BLANC, *sauce beurre blanc, fines herbs*

PITHIVIER OF GAME BIRDS, *four story hill farms duck, poularde, sauce madeira*

WINTER VEGETABLE "POT-AU-FEU",

*norwich farms winter vegetables, tempura of japanese pumpkin & golden enoki mushroom, cèpe consommé*

"LE BURGER", *forty-five day aged angus, fromage d'affinois, bordeaux onions*

*\*Supplemental*

DESSERT

SOUFFLÉ AUX FRUITS DE PASSION, *mayalsian white pepper*

CHOCOLATE, COFFEE & CIGARETTES, *mousse aux chocolate, essence of tobacco*

MADELEINES, *porcini glacée, amaretto*

CRÊPES AUX CHOCOLATE, *seville orange, espresso, orange blossom & crème fraîche glacée*

*\*Supplemental*

*\*\*Please note that our Restaurant Week Menu is subject to change daily, as we are highly seasonal, therefore no specific dish is guaranteed. Our Chefs work with our farms, growers and purveyors daily to bring our guests the best of the season's bounty. As such, the menu offerings are at our discretion and are subject to change based on availability. Please note for all guests enjoying Restaurant Week Menus, no gift certificates, house accounts, inKind or any other promotional offers will be accepted in combination, payments must be made with major Credit Cards only.*