



Restaurant Week 2026 | Three Courses \$60

HORS D'ŒUVRES

OYSTERS VIENNESE, *auslese grande cuvee no. 5* 26
BON BON DE FOIE GRAS, *hudson valley foie gras "explosion", truffle three ways* 28
PÂTÉ EN CROÛTE, *pâte of game birds, boudin noir, apricot, sauternes* 52

FIRST COURSE

DUCK LIVER MOUSSE, *rivesalts, damson confiture*
TORTELLINI DE LAPIN, *vermont rabbit confit, garden vegetables, beurre blanc*
GARLIC SOUP "EN CROÛTE", *roasted garlic, sherry, preserved white truffle*

SIGNATURE À LA MAISON

A COOK'S SNACK: "BREAD & BUTTER"

foie gras, white port, guava confiture, périgord truffle

a favourite to bring you into the joys of our world... for those who are, in their heart of hearts, cooks.

full-table participation +32/per person

MAIN COURSE

SUMMER RABBIT "POT-AU-FEU", *norwich farms vegetables, vermont rabbit confit, cèpe consommé*
SALMON & CEDAR, *basils, sauce chardonnay*
CONFIT DE CANARD, *washington state cherry, pommes puree, prepared tableside* +32
"LE BURGER", *forty-five day aged angus, fromage d'affinois, bordeaux onions* +56

DESSERT

SOUFFLÉ DE FOIE GRAS, *armagnac, caramel de foie gras "ribbons"*
"COFFEE, CHOCOLATE & CIGARETTES" *mousse aux chocolate, coffee liquor, cigarette russe*
CRÊPES AUX CHOCOLATE, *seville orange, espresso, orange blossom & crème fraîche glacée* +24

**Please note that our Restaurant Week Menu is subject to change daily, as we are highly seasonal, therefore no specific dish is guaranteed. "Family Style Dining" is not permitted, and for any guests sharing plates, the restaurant will charge a split fee. For all guests enjoying Restaurant Week Menus, no gift certificates, house accounts, inKind or any other promotional offers will be accepted in combination with any check with Restaurant Week on it, and an automatic 20% service fee may be added to your final bill. Payments must be made with major Credit Cards or Cash only.*