

## Example Menu

### Menu Changes Daily

#### **Vegetables, Grains & Cheeses**

Brioche, cherry tomato jam & triple cream cheese 16/u  
Green salad, "Délice de bourgogne" & oat miso 56  
Asparagus, hollandaise & local black caviar 89  
"Omer" dumplings, black pepper & "white stock" 68/98  
Oyster mushrooms skewer, aioli & peppers 78  
Black pepper tagliatelle & local goat cheese 82

#### **Fish**

Salt cured yellowtail, rye & cultured butter 14/u  
Yellowtail, chickpea "Shoyu" & citrus oil 72  
Red snapper, "Leche de tigre" & persimmon 74  
Whole raw blue runner & chickpea "Shoyu" 118  
Grouper Pastrami, sumac & Crème fraîche 62  
Grouper & "Lia" skewer, yoghurt & tomato 118  
Grilled branzino, potatoes & burnt lemon 134  
Grouper, barbecue, fermented mango & buttermilk 178

#### **Seafood**

Gillardeau oyster, homemade hot sauce 38/u  
Raw blue crabs, argan oil & local black caviar 148  
Moules marinières 68  
Blue crabs, crème fraîche & chicken wings garum 86  
Chargrilled squid, lettuce, cep glaze & tabasco 76  
Crystal shrimps, sourdough, XO sauce and butter 84

#### **Meat**

Tartare, rye, horseradish and local cheese 21/u  
Skirt steak, pici, egg yolk & bone marrow 88  
Rump steak, kombu oil and chicken jus 98  
Tenderloin, sunchoke cream, calvados & peppercorn 178  
Hanger steak, kimchi, miso sauce and puree 138

#### **Bread**

Appetizer plate 42 per person  
Flatbread, smoked crème fraîche, spicy peppers 28  
"Wild Bread", olive oil aioli & sun dried tomatoes 24