

## APPETIZERS

### LIMANDE CRU

*crudo of Atlantic flounder, market citrus,  
soybean purée, tasting of radish*  
\$21

### SALADE D'HIVER

*winter vegetable salad, cauliflower panna cotta,  
black truffle coulis, hazelnut aigre-doux*  
\$23

### CHÂTAIGNE & FAISAN

*chestnut & pheasant velouté, spiced jus, poached breast,  
glazed chestnut, croustillant de faisan*  
\$18

### FOIE GRAS POÊLÉ

*roasted foie gras, vinegared red cabbage, garni Grand-Veneur,  
red cabbage consommé*  
\$26

### STEAK TARTARE

*hand-cut beef, white anchovy,  
Meyer lemon, cornichons*  
\$22

## MAINS

### TRUITE

*rainbow trout, roasted pork belly, rainbow chard,  
Jerusalem artichoke, sauce moutarde*  
\$38

### FLÉTAN

*poached halibut, spinach, pomme purée,  
Champagne & caviar beurre blanc*  
\$44

### CANARD

*roasted honey glazed duck, stewed leg à l'orange,  
roasted daikon, braised black sesame-cabbage, candied ginger jus*  
\$45

### VEAU & LANGOUSTINE

*veal tenderloin, brioche langoustine, tasting of cauliflower,  
shellfish vinaigrette, sauce Choron*  
\$48

### BŒUF QUATRE FAÇONS

*dry-aged cap & eye of rib eye, braised beef cheek, oxtail,  
charred maitake mushroom, black garlic, Bordelaise vinaigrette*  
\$47