

LA BUVETTE

FEED ME (min 2 pers)	pp 79.00
MARINATED OLIVES	6.50
SMOKED ALMONDS	6.50
SOURDOUGH BAGUETTE & FRENCH BUTTER	6.50
FRESH OYSTER W/ MIGNONNETTE	ea 4.50
CROQUETTES DU JOUR (3)	26.00
HALF DOZEN ESCARGOTS À L'ALSACIENNE	18.00
PORCINI & LENTIL PÂTÉ W/ PICKLED CRUDITÉS	19.00
FRENCH ONION SOUP	19.50
PORK RILLETES & ACCOMPANIMENTS	22.50
DUCK LIVER PARFAIT & SPICED PLUM CHUTNEY	24.00
WAGYU BEEF TARTARE W/ HORSERADISH REMOULADE & GRATED CURED EGG	29.00
FRENCH CAVIAR OSCIETRA STURIA 30g W/ CRÈME FRAÎCHE & BLINIS	129.00
BAKED GOATS CHEESE SALAD W/ POACHED PEAR & ROASTED PINE NUTS	25.00
MUSSELS W/ SAFFRON VELOUTÉ & BAGUETTE	29.50
GRILLED PORK CHOP W/ BORDELAISE SAUCE, HEIRLOOM CARROTS & POTATO PURÉE	32.00
PINNACLE PORTERHOUSE STEAK W/ PEPPER SAUCE & POMMES FRITES	38.50
GREEN LEAF SALAD	9.50
BROCCOLINI W/ PERSILLADE & ANCHOVY	10.00
POMMES FRITES w/ HERB MAYO	12.50
L'ASSIETTE DE DEGUSTATION	65.00
<i>a selection of cheeses, charcuterie, terrines, olives, condiments & accompaniments. (serves 2-4 pers)</i>	
CRÈME BRÛLÉE	16.00
DAME BLANCHE – HOMEMADE VANILLA ICE CREAM, BELGIAN CHOC. SAUCE & ALMONDS	16.00
WARM APPLE & CINNAMON TARTE TATIN W/ CRÈME CHANTILLY	16.00