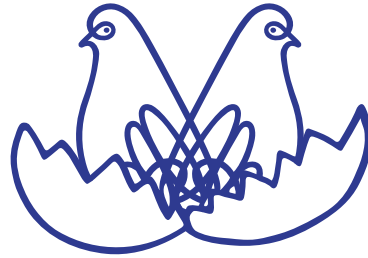


LUNCH

Two Courses
54 Per Person



LES ENTRÉES

Œuf en meurette *Additional \$6*
red wine, croutons, iberico ham

Huîtres, granité aux algues*
oysters, seaweed ice

Velouté de pommes de terre*
crème fraîche, caviar

Salade génoise
bitter greens, tuna, grapefruit, olives, fennel and basil oil

Raie au poivron et câpres
poached skate, capers, sweet pepper vinaigrette

Salade de haricots verts et foie gras *Additional \$8*
foie gras confit, mushrooms, dried fruits

Tête de veau ravigotée
fried veal head, sauce ravigote

LES PLATS

Omelette aux caviar*
caviar, crème fraîche

Galette de sarrasin au homard*
buckwheat crêpe, egg, lobster

Quenelle de brochet, sauce américaine
pike quenelle, lobster sauce

Merlan colbert
whiting, frisée, black truffle butter

Cuisse de canard confite et grillée en salade*
chicories, egg yolk, celery root gratin

Crépinette de volaille au foie gras et fruits
chicken and foie gras, roasted fruit, pommes purée

Entrecôte Bourguignonne
ribeye, escargot, shiitake, garlic and parsley butter

Tartare de bœuf*
traditional condiments, horseradish, pommes frites

* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness