



## APPETIZERS

### CONSOMMÉ 16

*Clear rich oxtail broth with marrow, veal tongue and soup vegetables*

### JUNIPER, GIN AND LEMON ZEST MARINATED SPANISH MACKEREL 18

*Celery root, shaved Lagoto truffle*

### OYSTERS 22

*Toasted brown rice~laver tea, pumpnickel canapé, soy~yuzu mignonette*

### MEDITERRANEAN GALETTE 20

*Fresh Greek sardines on puff pastry, roasted tomatoes and picholine olives, zesty greens*

### HOUSE CURED AND SMOKED TASMANIAN SEA TROUT 18

*With fennel panna cotta and marcona almonds*

### VELOUTÉ du BARRY 18

*Cauliflower soup, mimolette cheese custard, pickled black trumpet mushrooms, Romanesco cauliflower*

### OUR GROWERS' LATE SUMMER SALAD BOWL 15

*With hazelnut vinaigrette and brioche croutons*

## SANDWICHES

### JAMBON BEURRE 26

*Our baguette, our butter, our ham*

### MIRABLINI 25

*Buckwheat blini with fall vegetables, herb butter sauce*

### BELLEBURGER 28

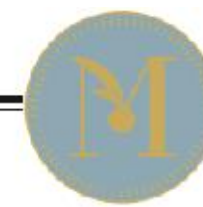
*Madeira caramelized onions and melted cave aged gruyere, choose wet or dry*

### WAGYU FLANK STEAK ON OUR WHOLE WHEAT BREAD 27

*On griddled whole wheat with comté cheese, chard and sauce of vin jaune from Jura*

### BUCKWHEAT FRIED SKATE WING TARTINE 25

*Remoulade, crispy scallion and lemon*



## ENTRÉE SALADS

### ORA KING SALMON 28

*Slow cooked with a soft black trumpet mushroom and almond crust  
Puy lentils, toasted buckwheat, burdock root and Autumn radish salad*

### GILSON MARTIN PENNSYLVANIA RAISED LAMB 27

*Grilled loin, sweet and sour mushrooms, vegetable crepe*

### YELLOWFIN TUNA CONFIT 28

*Piperade jus, roasted zucchini, peppery greens*

### WILD SCOTTISH WOOD PIGEON AND PARFAIT OF THEIR LIVER 25

*Bitter greens, hazelnut vinaigrette, Asian pear confit, grilled baguette*

### PIED DE COCHON EN CRÔUTE 24

*Berkshire pig's trotters in a thyme and black pepper crust served warm  
With green tomato marmalade, concord grape verjus, gribiche*

## MAIN PLATES

### BAVETTE AND BLEU 29

*Grilled bavette steak, lettuce wedge with Roquefort, bordelaise sauce*

### NAVARIN OF BLOCK ISLAND COD 29

*Mussel and clam broth, confit new potatoes and sweet garlic, brandade*

### WILD CAUGHT STRIPED BASS 30

*Roasted with anise hyssop, figs and tender sweet carrots, sauce Xérés*

### GRILLED RAINBOW TROUT 28

*Fricasée of Florida rock shrimp and locally foraged mushrooms*

### BOULETTE 28

*Kabocha squash and Yukon potato dumplings, wild Scottish hare ragout, parmesan*

### ROHAN DUCK LEG 28

*Braised with pistachio and spices, pears stewed in Schaarbeekse krieken, foie gras soubise*