

Maison

Bar à Vins

Gordal Olives 6

Warm Manifest Bread, Cultured Normandy Butter 8

Tarama, Seaweed Choux Buns, Smoked Trout Roe 23

Farm Greens , Banyuls Vinaigrette 14

Oysters, Clarified Coconut Curry (4per) 18

Bluefin Tuna Crudo, Apple, Kohlrabi, Yuzu Koshō 22

Smoked Eel Croquettes, Rouille 19

Country Terrine, Cherry Moustarde, Gribiche 19

Lamb Tartare, Bone Marrow Aioli, Persillade 23

Carrots, 'Nduja, Apple, Bleu d'Ambert 19

Escargot, Yellow Chartreuse, Hazelnut 24

Beet Tart, Smoked Crema, Walnut 23

Grilled Octopus, Green Harissa, Legumes 25

Campanelle Pasta, Squash, Black Truffle 30

Brioche Stuffed Chicken, Jus Gras, Chanterelle 36

Monkfish, Vin Blanc, Caper, Brown Butter 36

A 20% service charge is added to every check for our team both in the kitchen & the dining room. This goes to help pay & supplement base wages, health insurance & employee benefits. Tipping is not expected, but you are welcome to do so if you wish.