

APPETIZERS

OYSTER	-3 \$ EACH
ROCKFELLER OYSTER	-4 \$ EACH
SOUP OF THE DAY	-MP
Chef's inspiration	
APPETIZER OF THE DAY	-MP
Chef's inspiration	
SALMON TARTARE	17-32
Coriander, tobiko, croutons, fries or salad	
BEEF TARTARE	17-32
House Mayo, Dijon mustard, schallots, fried dill, Worcestershire, croutons, fries or salad	
TUNA TARTARE	18-34
Guacamole, watermelon lime & spiced mayonnaise, croutons, fries or salad	
BURRATA	-26
Basil & nuts pesto, candied tomatoes, surdough bread, aragula	
BLACK PUDDING & SCALLOPS	-19
Fried scallops, apple <i>compote</i> , pearl onions, microgreens, balsamic	
FRIED CALAMARIS	-19
Sweet chili sauce, herbs, goat cheese	
GIN SALMON GRAVLAX	-20
Citrus cream, orange supremes, dill	
BEEF CARPACCIO	-24
Parmesan, truffled mayo, aragula	
AL PASTOR TACOS (2)	-13
Pulled pork tacos, cheese, <i>sauce au jus</i> , schallots	
BRUSSELS SPROUT	-15
CESAR SALAD	
Garlic classic cesar sauce, bacon, parmesan cheese	

MAINS

DISH OF THE DAY	-MP
Chef's inspiration	
PASTA OF THE DAY	-MP
Chef's inspiration	
HALLOUMI SALAD	-26
A LA PLANCHA	
Hummus, lettuce, radish, mint, pomegrenade, pita, cherry tomatoes, fatoush sauce	
GRILLED SEA BASS	-34
Cauliflower <i>puree</i> , glazed peas, candied tomatoes, aragula, <i>sauce vierge</i>	
BEEF STEAK	-39
Miso & honey marinade, chimichurri sauce, grilled vegetables, fries	
POULET AU BEURRE	-27
Fennel basmati rice, garlic naan bread	
SURF 'N TURF	-69
14 onces striploin, shrimps, scallops, garlic & truffle potato puree, onion sauce	
BEEF CHEEK	-38
Candied & garlic potato puree, mushrooms, artichokes, sweet potato chips, red wine <i>jus</i>	
BRAISED BEEF PAPERDELLE	-32
Beef stew & cream, parmesan, slow cooked tomatoes, homemade pasta	
ANGUS BURGER	-25
Bidon's mayo, cheddar, cabbage salad, bacon marmelade, <i>bread & butter</i> dill, onion ring, fries	
VEGAN BOWL	-27
General Tao cauliflowers, guacamole, edamame, cucumbers, quinoa, tomatoe	
SCALLOPS RISOTTO	-39
Lobster broth, truffles, fried mushrooms, mascarpone	

CULINARY
TASTE

