

DINNER

MENU



WHILE YOU WAIT...

- ROCKEFELLER OYSTERS • 2 / 4 / 6** **SG** 6 - 10 - 14
Mornay sauce, louis d'or cheese
- OLIVES** **VL** **SG** 6
Mix of olives
- HOMEMADE FOCACCIA** **VG** 6
Whipped butter of the moment
- GREEN SALAD** **VG** **SG** 7
Watermelon radish, cucumber, chef's dressing
- POTATO WEDGES** **VG** **SG** 8
Black garlic and miso mayo
- SNAILS BRIOCHE** 10
Black garlic butter
- CHEESE & CHARCUTERIE BOARD** 38
Pickles, olives, croutons

RAW BAR

- OYSTERS ON THE SHELL • 6 / 12 / 24** **SG** 14 - 24 - 45
House mignonnettes
- TUNA TARTARE** 26
Raspberry yogurt, roasted red bell peppers, feta, herbs, buckwheat
- VENISON TARTARE** 26
Heirloom tomatoes, chimichurri, greek yogurt, capers, almonds
- LAND AND SEA PLATTER** 60
Fresh oysters, tuna tartare, venison tartare, catch of the day



TAPAS TO SHARE... OR NOT

- BURRATINA** 26
Onion purée, proscuitto, roasted pearl onions, multigrain bread
- ZUCCHINI AND BELL PEPPER HUMMUS** **VG** 18
Grilled bell peppers and zucchini, halloumi, almond dukkah, naan bread
- PANZANELLA** **VG** 16
Heirloom tomatoes, focaccia croutons, cucumber, chimichurri, caramelized onions
Extras : Chicken breast (+10) / Burrata (+12)
- TUNA TATAKI** **SG** 20
Radish and butter purée, marinated onion gel, almond, pink peppercorn and hibiscus crust, jerusalem artichoke chips
- CONFIT LEEKS** **VG** 14
Whipped ricotta and herbs, marinated onions, fried leeks
- SALMON GRAVLAX** 16
Shallot cream, mustard seeds, marinated onion gel, croutons
- GRILLED CUCUMBER SALAD** **VG** 18
Camelina and sumac greek yogurt, mint, chili crisp, naan bread
- SHRIMP ROLL** 24
Brioche bun, strawberry, rhubarb, sea asparagus, shrimp chips
- SMOKED SALMON TAGLIATELLE** 32
Lemon and dill cream, capers
- CAVATELLI** **VG** 26
Romesco sauce, feta, herbs
- CATCH OF THE DAY** 32
- RISOTTO OF THE MOMENT** 28