

.. B E V E R A G E S ..



HANDCRAFTED COCKTAILS 16

BONSAI BLOOM

Gin, Sake, Lychee Liqueur, Yuzu, Fresh Cucumber

BEEGRONI

Botanist Gin, Campari, Drambuie

HUGO

Elderflower Liqueur, Sparkling Wine, Fresh Lemon

FRENCH 75

Gin, Lemon Juice, Champagne

MOCKTAILS 14

WHITE FANTASY

Lychee Purée, Lychee Juice, Fresh Mint

STRAWBERRY CRUSH

Strawberry Purée, Ginger Ale, Yuzu

BUTTERFLY KISS

Butterfly Pea Tea, Lychee

Yuzu Marmalade, Lemon Juice

.. S H O W & D I N E M E N U ..



Appetizer...(Choice Of)

CRUSTACES | NICOISE

Seafood Salad, Crudités, Basil Pesto, Black Olive, Anchovy Garlic Dressing

CREVETTE | COCKTAIL

Jumbo Shrimp, Spicy Cocktail Sauce & Lemon

ESCARGOTS | PERSILLADE

Burgundy Snails, Garlic & Parsley Almond Butter, Puff Pastry

L'OREILLER | PISTACHE

Pâté en Croûte, Pork, Foie Gras, Armagnac, Dried Fruits & Nuts

SOUPE A L'OIGNON

French Onion Soup, Beef Consommé, Baked Aged Gruyère, Croûtons

HOMARD | BISQUE +20

Maine Lobster Soup, Armagnac, Potato & Leek

Crème Fraîche, Chive Oil

Main Course...(Choice Of)

CHAMPIGNON | COMTE V

Girella Pasta, Wild Mushrooms, Comté & Vin Jaune Emulsion

SAUMON | POMME DE TERRE

Nordic Salmon, Potato & Leek, Seaweed Beurre Blanc, Trout Roe

MOULES | FRITES

Mussels, White Wine, Shallot, Garlic, Parsley, Cream, French Fries

COQ AU VIN

Red Wine-Braised Free-Range Chicken, Bacon, Mushrooms, Carrots, Gnocchi

THE YANKEE BURGER

Black Angus Cheeseburger, Lettuce, Tomato, Onion

Pickles & French Fries

Add On: Pork Belly +5

PORC DUO | LENTILLE +15

Ibérico Pork Presa, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise

Sauce Charcutière

Add Dessert for 16... (Choice of)

FROMAGE

Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendant

TARTE TATIN

Caramelized Golden Apple Tart, Madagascar Vanilla Ice-Cream

TIRAMISU

Mascarpone Ice-Cream, Biscuit Cuillère, Coffee Foam, Hazelnut

BAKED ALASKA +15

Pineapple & Coconut Sorbet, Flourless Sponge Cake, Jamaican Rum Flambé