

PETITS PLATS

OLIVES ³.

POMMES FRITES ³.

OREILLES DE CRISSE CRISPY PORK RIND WITH WARM MAPLE SYRUP & ESPELETTE ⁴.

TABLIER DE SAPEUR FRIED TRIPE WITH CAPER & RED ONION MAYONNAISE ⁶.

CERVELLE DE CANUT GOAT CHEESE, FROMAGE BLANC, SHALLOT & GARLIC ⁶.

HORS D'OEUVRE

SALADE LYONNAISE FRISÉE, BACON LARDONS, POACHED EGG & BACON FAT CROUTONS ¹⁰.

BUTTER LETTUCE FINES HERBS, AVOCADO, RADISH, CROUTONS & DIJON VINAIGRETTE ⁹.

GRATIN D' ESCARGOTS HAM, MUSHROOMS, GARLIC, SHALLOT, FINES HERBES & GRUYÈRE CROUTON ¹².

FROG LEGS EN PERSILLADE WHITE WINE, GARLIC, LEMON, BUTTER & FRESH HERBS ¹².

ROASTED BONE MARROW RAVIGOTE & FLEUR DE SEL ¹¹.

FISHERMAN'S STEW SCALLOP, OYSTERS, MUSSELS, TROUT ROE & LEEKS ¹⁴.

CHARCUTERIE DE MAISON

VENISON, CHERRY & WALNUT PÂTÉ ⁹. / CHICKEN LIVER MOUSSE ⁷. / PORK RILLETTES ⁷.

served with traditional accompaniments

PLATS PRINCIPAUX

MUSSELS SHALLOT, GARLIC, FENNEL, VERMOUTH & CRUSTY BAGUETTE ¹⁸.

WHOLE ROASTED TROUT WARM LENTIL SALAD & BROWNEED BUTTER VINAIGRETTE ²¹.

LYONNAISE ONION TARTE CHEVRE, MELTED ONION & LEEK, POACHED EGG & SAUTÉED KALE ¹⁸.

BOUDIN NOIR HOUSEMADE BLOOD SAUSAGE WITH ROASTED APPLE, POMMES PURÉE & GRAINY MUSTARD ¹⁹.

ONGLET STEAK FRITES WITH SHALLOT, RED WINE DEMI GLACE & POMMES FRITES WITH BÉARNAISE ²².

GRATIN DE MACARONI GRUYÈRE, AGED CHEDDAR, ROGUE BLUE, BACON & SHALLOT ¹⁷.

DESSERTS

BABA AU RHUM WITH GOAT MILK SHERBET, LEMON CREAM & CINNAMON CANDIED PECANS ⁷.

COCONUT GATEAU WITH PASSIONFRUIT CURD, COCONUT-TARRAGON SORBET, BLOOD ORANGE SUPREMES ⁷.

CHOCOLATE DACQUOISE HAZELNUT MERINGUE, CHOCOLATE-HAZELNUT CREAM, ESPRESSO GANACHE, CHERRIES ⁷.

ICE CREAM OR SORBET DU JOUR ⁵.

MADELEINES BAKED TO ORDER. PLEASE ALLOW 10 MINUTES ⁷.