

dîner

house baked breads with truffle butter 9

huitres naturelles 5.50 ea
oysters natural, spiced champagne mignonette

entrée

soupe a l'oignon 24
french onion soup (v) *

tartare de beuf 34
egg yolk, truffle, porcini *

vichyssoise aux moules 26
tomato, chervil, caviar *

escargots 24
garlic, parsley, sourdough

pétoncles 23
scallops, kaffir lime, karkalla, roe *

plat principal

tarte fine de ratatouille 34
burnt onion, smoked sour cream, thyme (v)

bouillabaisse de poissons du marché 38
market fish, fennel, saffron, tomato *

canard grimaud flageolets et citrouille 48
grimaud duck, flageolet, pumpkin (gf)

agneau au jambon, sauge et gnocchi à la parisienne 44
sovereign lamb backstrap, jambon de bayonne, sage and parisienne gnocchi

boeuf wagyu façon bourguignon 55
speck, baby onions, forest mushrooms, sauce bordelaise (gf)

plats d'accompagnement

pommes boulangère (gf) 12

barigoule d'asperges et carottes (v/gf) 12

salade lyonnaise * 12

(v) vegetarian | (gf) gluten free | * items that can be made gluten free
credit card payments incur a 1.3% surcharge on the total bill

15% surcharge is applicable on public holidays

our menu can be tailored to accommodate all dietary requirements with advanced notice