

LVL : 5

STARTERS

SOUP DU JOUR 10

CHEF'S CREATION

LVL5 SALAD 7/12

ARTISANAL GREENS, AVOCADO | CITRUS SEGMENTS
QUESO FRESCO | TORTILLA STRIPS | LIME-HONEY VINAIGRETTE

YUKON GOLD POTATO & GOAT CHEESE TART 15

CHIVES | PINE NUTS | OLD DIJON VINAIGRETTE

GARDEN SALAD 14

BEET | ZUCCHINI | CARROT | TOMATO | RADISH | MICRO HERBS
BRUSSELS SPROUTS | PERUVIAN POTATO | AVOCADO | BALSAMIC GLAZE

FRIED ARTICHOKE HEARTS 11

MOROCCAN OLIVES | LEMON | MINT | AÏOLI

AVOCADO HUMMUS 15

"URBAN REBEL" SPROUTS | SESAME SEEDS | FLATBREADS & CORN TORTILLAS

ARTISANAL CHARCUTERIE AND CHEESE 16/28

CHEF SELECTION OF THREE CHEESES AND TWO CURED MEATS | OLIVES
HOUSE PICKLED VEGETABLES | FLAT-BREADS & CORN TORTILLAS

FROM LAND

ROASTED BUTTERNUT SQUASH "RIBS" 29

SOY-GINGER GLAZE | COCONUT-LIME JASMINE RICE

FILET MIGNON OF BEEF 41

TRUFFLED POTATO COULIS | BEARNAISE CROQUETTE
WOODLAND MUSHROOM STRUDEL | ORANGE BRAISED ENDIVE

HOMEMADE TAGLIATELLE PASTA À LA BOLOGNESE 31

VEAL | BEEF | PORK | MORTADELLA | CARROT | CELERY
TOMATO | PARMESAN CHEESE

ROASTED DUCK BREAST WITH RASPBERRY GASTRIQUE SAUCE 42

WILD RICE COMPOTE | HAM | DRY PEAR | RED BELL PEPPER | LEEK | TURNIP

LOBSTER MOUSSE CHICKEN BREAST BALLOTINE 38

LOBSTER BISQUE | BRUSSELS SPROUTS | YUKON GOLD POTATO | BACON

AND WATER

MISO STEAM CHILEAN SEA BASS 47

SPINACH | SHIITAKE MUSHROOMS | TOMATO | GREEN ONION

DAY BOAT SEARED SCALLOPS 39

LEMON-BEET RISOTTO | GOAT CHEESE COULIS