

OLIVE OIL-POACHED HAMACHI
WITH ARTICHOKE & VERJUS 16

RAW TUNA
WITH GREEN APPLE & HORSERADISH GELÉE 16

SQUID WITH CAVALO NERO
RISOTTO, SPICY TOMATO & CACAO NIBS 15

WINTER SALAD
RAW ROOT VEGETABLES
& PUMPKIN SEED VINAIGRETTE 12

BUTTER-POACHED OYSTERS
WITH CELERY ROOT "TAGLIATELLE"
& AMERICAN CAVIAR 19

FOIE GRAS TORCHON
WITH PERSIMMON & WALNUTS 22

GNOCCHI WITH CHESTNUTS
BONE MARROW & BLACK TRUFFLE 22

WHITE BEAN AGNOLOTTI
WITH CHORIZO, PORK BELLY & OCTOPUS 19

ROASTED SWEETBREADS
WITH HONEY ONIONS & BACON-SHERRY VINEGAR 16

JANUARY 18, 2010

BLACK SEA BASS
WITH RAZOR CLAMS & PEA SHOOTS 28

ROASTED TURBOT
WITH CAPERS, RAISINS & ROMANESCO 32

ROASTED COD WITH POTATOES BOULANGÈRES
BRUSSELS SPROUTS & CIDER BUTTER 28

PANCETTA-WRAPPED MONKFISH
WITH BRAISED RED CABBAGE
& BLACK TRUFFLE VINAIGRETTE 27

ROASTED STURGEON
WITH GRAPES, PUMPKIN & SABA 30

CAPON "POT AU FEU"
WITH CRISPY SKIN & BLACK TRUFFLE 34

SPICE-ROASTED DUCK WITH SAUERKRAUT
LICORICE ROOT & KUMQUAT CHUTNEY 32

ROASTED RABBIT
WITH BRAISED FENNEL & OLIVES 32

LAMB LOIN
WITH MERGUEZ SAUSAGE & LENTILS 34

ROASTED SIRLOIN
WITH SALSIFY, BACON & BLACK GARLIC 36

ROASTED VENISON WITH PARSNIPS
BLACK TRUMPET MUSHROOMS & QUINCE 36