

# To eat

## OYSTERS

Lemon, mignonette, hot sauce

<b>Half dozen</b>	18
<b>Dozen</b>	30

## SNACKS

<b>Duo of olives</b>	6
Warm olives with orange, garlic, and rosemary & Castelvetrano olives.	

<b>Salted nuts</b>	6
Home spice blend	

<b>Homemade milk buns</b>	4
Honey and miso butter.	

<b>Truffle fries</b>	12
Aioli, Grana Padano, rosemary salt, chives.	

<b>Foie gras torchon</b>	16
Calvados, seasonal jam, homemade milk bun.	

<b>Local cheese platter</b>	15
Cheese of the moment, homemade pickle vegetables, grilled baguette.	

## SEA

<b>Tuna crispy rice</b>	17
Crispy rice bites, Sriracha, tobiko.	

<b>Grilled octopus</b>	25
Romesco sauce, fingerling confit potatoes, black garlic vinaigrette.	

## GARDEN (vegetarian)

<b>Roasted cauliflower</b>	10
Artichoke hummus, Dukkah, smoked paprika oil.	

<b>Grilled king oyster mushrooms</b>	14
Soy, maple syrup, sesame emulsion.	

<b>Avocado tart</b>	18
Truffle spread, avocado, puff pastry, lime, jalapeno.	

<b>Burrata of the moment</b>	100g	25
Ask our staff for more information	250g	35

## TURF

<b>Beef carpaccio</b>	15
Radish sprouts, smoked egg yolk, balsamic vinegar caviar, dehydrated black olives, garlic chips.	

<b>Charcuterie board</b>	30
Homemade chicken liver mousse, cured meats and artisanal sausage, pickled vegetables, salted nuts.	

## SWEETS

<b>Paris-Brest</b>	9
Hazelnut praline, butter cream, almonds.	

<b>Churros</b>	9
Dulce de leche, chocolate sauce, cinnamon sugar.	