

To Eat

OYSTERS & CAVIAR

Oysters of the Moment

Lemon, mignonette, hot sauce.

6 units	18
12 units	30

Caviar of the KAVIARI house

Lemon Labneh and Blinis.

Transmontanus 20g	75
Krystal 20g	110

APPETIZERS

Homemade Milk Bread

Honey butter and miso.

4

Olive Duo

Warm olives with orange, garlic, and rosemary, Castelvetrano olives.

6

Salted Nuts

Homemade mix of spices

6

Truffle Fries

Aioli, Grana Padano, rosemary salt, chives.

12

Grilled Oyster Mushroom Skewers

Oyster mushrooms, scallions, tofu, wakame, dashi, soy sauce.

14

Foie Gras Terrine

Calvados, seasonal jam, homemade milk bread.

25

PLATES

Local cheese platter

Cheeses of the moment, pickled vegetables, grapes, toasted baguette.

30

Charcuterie platter

Homemade rillettes, charcuteries and sausages from Bangard, pickled vegetables, salted nuts.

30

GARDEN (vegetarian)

Roasted Cauliflower

Hummus, dukkah, smoked paprika oil.

10

Mushrooms Dumplings

Cultivated mushrooms, peanuts, soy sauce, and pickled mushrooms.

15

Avocado Tarts

Truffle spread, avocado, puff pastry, lime, jalapeño.

18

Burrata of the Moment

For more information, ask our staff.

25

TURF

Beef Carpaccio

Parmesan, smoked egg yolk, balsamic vinegar caviar, dehydrated black olives, garlic chips.

15

1855 Beef Contre Filet

Chimichuri.

39

SEA

Tuna on Crispy Rice

Crispy rice bite, tuna, sriracha, tobiko

17

Grilled Octopus

Romesco sauce, confit fingerling potatoes, black garlic vinaigrette.

30

SWEETS

Paris-Brest

Hazelnut praline, buttercream, almonds.

9

Churros

Salted butter caramel sauce, chocolate, cinnamon sugar.

9