

L'AVANT-GARDE

PRIX FIXE MENU \$49

To Start

Beef Tartare hand knife cut beef fillet, shallots, fresh mayonnaise, caper berries, and quail egg

Niçoise Salad L'Authentique with fresh tuna, quail egg, peppers, cherry tomato, and olive Taggiasche

Smoked Salmon, ricotta, egg accoutrements, caper berries chives and brioche bread

La Bouillabaisse de Pierrette Chef Sébastien Grandma's recipe

Grilled Eggplant Salad, fresh goat cheese, orange segments and zest, mint, pine nuts and honey

La Green Salad of baby gems, baby lettuce, feuille de chêne lettuce, classic French vinaigrette

Main Courses

Moules-Frites P.E.I mussels in fresh cream, tomato confit baby zucchini, and bouillabaisse jus

Le Hamburger American Wagyu, raclette cheese, applewood smoked bacon, clarified butter frites

Gambas Fettuccini organic pasta, red bell peppers, artichokes, zucchini, tomatoes, fresh cream and Ricard

Branzino Grenobloise style, mussels, turned potatoes, candied lemon and capers

Poulet-Frites, marinated in beer and sweet mustard, hint of cumin and garlic, clarified butter frites

Our bread is prepared in collaboration with Boulangerie Christophe
Consuming raw or undercooked food may increase risk of foodborne illness.

LUNCH MENU

Chef Sébastien Giannini

To Start

Seafood Tower (for 2 to 4 persons) oysters, lobster, prawns, king crab legs, mango mayonnaise -135-	Smoked Salmon , ricotta, egg accoutrements, caper berries chives and brioche bread -32-
Niçoise Salad L'Authentique with fresh tuna, quail egg, peppers, cherry tomato, and olive Taggiasche -27-	Le Foie Gras cooked in terrine with cognac, griottines cherries, toasted brioche -28-
Lobster Salad , granny smith apples with vanilla bean, avocado-baby spinach cream, and grapefruit segments -29-	Beef Tartare hand knife cut beef fillet, shallots, fresh mayonnaise, caper berries, and quail egg -24-
Maryland Crab Tartare , creamy fresh avocado with baby spinach, chives, and lemon -29-	La Bouillabaisse de Pierrette Chef Sébastien Grandma's recipe -23-
Grilled Eggplant Salad , fresh goat cheese, orange segments and zest, mint, pine nuts and honey -21-	Iberico Ham thinly sliced Bellota, served with pine nuts in extra-virgin olive oil, black olives tapenade -42-
La Green Salad of baby gems, baby lettuce, feuille de chêne lettuce, classic French vinaigrette -19-	

Main Courses

Moules-Frites P.E.I mussels in fresh cream, tomato confit, baby zucchini, and bouillabaisse jus -32-	Le Hamburger American Wagyu, raclette cheese, applewood smoked bacon, clarified butter frites -27-
Gambas Fettuccini organic pasta, red bell peppers, artichokes, zucchini, tomatoes, fresh cream and Ricard -36-	Le Filet Mignon Rossini beef fillet center cut, foie gras and truffle, fresh herbs smashed potatoes -69-
Branzino Grenobloise style, mussels, turned potatoes, candied lemon and capers -39-	Le Filet Mignon beef fillet center cut, fresh herbs smashed potatoes, served with beef jus and béarnaise -52-
Poulet-Frites , marinated in beer and sweet mustard, hint of cumin and garlic, clarified butter frites -44-	Duck Breast seared magret, red cabbage, duck demi-glace with cloves, caramelized gala apples -54-

Desserts -17-

Strawberry three ways crispy meringue, strawberry, sorbet, strawberry jelly, strawberry marshmallow, and chocolate ganache	Ultimate Chocolate Madirofolo chocolate ganache, crispy nougat, chocolate sorbet, cacao jelly
The Macaron warm poached pear William, mascarpone, salted caramel sauce, Traou Mad cookie	L'Orange on a dacquoise biscuit, citrus jam, mandarin jelly and roasted hazelnuts, white chocolate ganache

Truffle Brie de Meaux cheese with mascarpone and truffle jus, -25-

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