

THREE CUTS

STARTERS

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)	70`
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
GREEN GARDEN SALAD (VG)	60
<i>Romaine & Baby Gem Lettuce, Cucumber Rolls, Vinagrette Dressing</i>	
WARM GOAT CHEESE SALAD (D)(G)(N)(E)(V)	85
<i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	
SALADE ENDIVE ROQUEFORT (D)(N)(V)	75
<i>Pecan, Green Apple, Roquefort Sauce</i>	
SMOKED SALMON SALAD (S)	90
<i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>	
SALMON CARPACCIO (D)(G)(S)(R)	75
<i>Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil</i>	
MISO MUSSELS (D)(S)	85
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
FRIED CALAMARI (D)(G)(S)(E)	85
SHRIMP COCKTAIL (D)(S)(E)	95
TZAR NIKOLAJ SALMON LOIN (D)(S)(R)	150
<i>Le Fumoir by Joe Bassili Salmon Loin, Dill, Sour Cream</i>	
FISHERMAN'S SOUP (G)(S)	95
<i>Seabream, Salmon, Mussels, Shrimp</i>	
BONE MARROW (D)(G)	130
<i>Caramelized Onion, Sourdough</i>	

RAW BAR

SEAFOOD TOWER (D)(S)(R)

Jumbo Shrimps, King Crab Legs, Smoked Mussels, Salmon Tartare, Fine de Claire Oysters

595

OYSTERS (S)(R)

Fine de Claire

3 Oysters {90}

12 Oysters {270}

SALMON TARTARE (S)(R)

110

BEEF CARPACCIO (D)(R)(N)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

120

BEEF TARTARE (G)(S)(R)

*Horseradish, Dijon Mustard, Shallots, Capers
+ Additional Bone Marrow {35}*

130

PRUNIER CAVIAR (D)(S)(R)(E)

Oscietre 30g {480} 50g {790}

Saint-James 30g {570} 50g {950}

Oscietre Caviar + 5g {90}

Meat Cuts

STRIPLOIN 250G

Black Angus, Australia, MB2+

195

TENDERLOIN 250G

Black Angus, Australia, MB4+

295

RIBEYE 330G

Wagyu, South Africa, MB8-9

395

STEAK FRITES (D)(G)(S)

Striploin Steak served with Skinny Fries and Entrecôte or Mushroom Sauce

245

BRAISED SHORT RIB (D)(G)(S)(N)

Slow-Cooked Braised Short Rib served with Creamy Mash Potato & Beef Jus

275

3 CUTS PLATTER 830G

A selection of Striploin, Tenderloin & Ribeye with 3 Sides & 3 Sauces

835

T-BONE STEAKS

T-Bone, Black Angus, MB3+, 1.2 kg

950

Dry-Aged T-Bone, US Prime, 750g

1,400

A5 JAPANESE WAGYU RIBEYE 1KG

Served on a block of Natural Himalayan Rock Salt

2,000

TOMAHAWK 1.4KG

Wagyu, Australia, MB9+

1,400

SAUTÉÉD SPINACH (VG) | 35 — ROASTED POTATOES (D)(V) | 35 — BRUSSEL SPROUTS (D)(V) | 35 — SAUTÉÉD MUSHROOMS (V) | 35
TRIPLE-COOKED FRIES (NV) | 35 — GRILLED VEGETABLES (VG) | 35 — MASHED POTATO (D)(N) | 35 — GRILLED ASPARAGUS (VG) | 35

GREEN PEPPER SAUCE (D)(G) | 25 — MUSHROOM SAUCE (D)(G) | 25 — ENTRECÔTE SAUCE (D)(S)(G) | 25 — BÉARNAISE SAUCE (D) | 25

MAINS

ORGANIC PAN-FRIED SALMON (D)(S)

Roasted Baby Potatoes, Grilled Broccoliini, Fennel Salad, Lemongrass Beurre Blanc

155

CHEESE BURGER | DRY-AGED (D)(G)(E)

Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion

135 | 160

ATLANTIC CANARY SEA BASS (S)

Herbes de Provence Ratatouille

195

WOOD-CHARRED CHICKEN BREAST (D)(G)

Baby Potatoes, Mushroom, Tarragon Chicken Jus

155

RISOTTO DE LA MER (D)(S)(G)

Shrimp, Mussels, Bisque, Parmesan Cheese

220

3 LAMB CHOPS (D)(N)

Rosemary Mash Potato, Lamb Jus

275

BLACK ANGUS SKEWERS (D)(G)

House Fries, Green Pepper Sauce

195

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom

145

Contains (E) Eggs (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (M) Mustard (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw
All prices are inclusive of 5% VAT and 7% Municipality Tax