

## **PUB MENU**

FRENCH FRIES
REMOULADE
8
10 ADD PÉRIGORD BLACK TRUFFLE

HARVEST GREENS
SHAVED BABY VEGETABLES / FINES HERBES / CHAMPAGNE VINAIGRETTE
15

CLASSIC CAESAR SALAD
GARLIC CROUTONS / WHITE ANCHOVIES / GRANA PADANO
17

CRISPY CHICKEN SALAD
ROOT VEGETABLES / DANISH BLUE CHEESE / BUTTERMILK DRESSING
26

CAVIAR AND SMOKED STURGEON DIP PICKLED RED ONION / CRISPY YUKON GOLD POTATO CHIPS 55

STEAK TARTARE QUAIL EGG / PICKLED VEGETABLES / GRILLED LEVAIN 25

BUTTER-POACHED MAINE LOBSTER ROLL CELERY ROOT SLAW / TOASTED PARKER HOUSE ROLL / YUKON GOLD POTATO CHIPS 24

> PUB BURGER ENGLISH MUFFIN BUN / FRENCH FRIES 28

FRENCH OMELET
CAMEMBERT / LEEK FONDUE / SOFT HERBS
22

HONEY AND PISTACHIO GLAZED 38 NORTH DUCK LEG CONFIT CREAMY FARRO VERDE / SATSUMA MANDARIN / SAUCE À L'ORANGE 38

ALMOND WOOD-GRILLED PETITE FILET YUKON GOLD POTATO MILLE-FEUILLE / SAUCE FORESTIÈRE 42

## CHEESE

CANA DE CABRA PASTEURIZED GOAT'S MILK SOFT-RIPENED, BLOOMY RIND MURCIA, SPAIN

ALP BLOSSOM RAW COW'S MILK SEMI-HARD, COATED IN DRIED FLOWERS BAVARIAN ALPS, GERMANY

GORGONZOLA DOLCE DOP PASTEURIZED COW'S MILK SOFT-RIPENED PIEMONTE, ITALY

> EACH 10 TASTE OF THREE 25