

.. B E V E R A G E S ..



HANDCRAFTED COCKTAILS 16

BONSAI BLOOM

Gin, Sake, Lychee Liqueur, Yuzu, Fresh Cucumber

BEEGRONI

Botanist Gin, Campari, Drambuie

HUGO

Elderflower Liqueur, Sparkling Wine, Fresh Lemon

FRENCH 75

Gin, Lemon Juice, Champagne

MOCKTAILS 14

WHITE FANTASY

Lychee Purée, Lychee Juice, Fresh Mint

STRAWBERRY CRUSH

Strawberry Purée, Ginger Ale, Yuzu

BUTTERFLY KISS

Butterfly Pea Tea, Lychee

Yuzu Marmalade, Lemon Juice

.. S H O W & D I N E M E N U ..



Appetizer...(Choice Of)

CRUSTACES | NICOISE

Seafood Salad, Crudités, Basil Pesto, Black Olive, Anchovy Garlic Dressing

POULPE | AVOCAT

Octopus Carpaccio, Mango & Avocado Chutney, Lime & Dill Dressing

CREVETTE | COCKTAIL

Jumbo Shrimp, Spicy Cocktail Sauce & Lemon

ESCARGOTS | PERSILLADE

Burgundy Snails, Garlic & Parsley Almond Butter, Puff Pastry

L'OREILLER | PISTACHE

Pâté en Croûte, Pork, Foie Gras, Armagnac, Dried Fruits & Nuts

HOMARD | BISQUE +20

Maine Lobster Soup, Armagnac, Potato & Leek
Crème Fraîche, Chive Oil

Main Course...(Choice Of)

LINGUINE | PALOURDES

Marinière Style Clams Linguine Pasta, Lemon, Saffron, Fennel, Arugula

BAR | HARICOTS

Chilean Seabass, Paprika Crust, Seasonal Bean Fricassée, Croûte Basquaise

MOULES | FRITES

Mussels, White Wine, Shallot, Garlic, Parsley, Cream, French Fries

AGNEAU | NAVARIN

Braised Spring Lamb Shoulder Navarin, Carrot, Daikon, Potato

THE YANKEE BURGER

Black Angus Cheeseburger, Lettuce, Tomato, Onion
Pickles & French Fries
Add On: Pork Belly +5

PORC DUO | LENTILLE +15

Ibérico Pork Loin, Crispy Porchetta, Le Puy Green Lentil à la Lyonnaise
Sauce Charcutière

Add Dessert for 16... (Choice of)

FROMAGE

Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mèdiant

FIGUE | YAOURT

Solliès Figs, Whipped Yogurt, Almond Financier, Red Wine-Raspberry Sorbet

CHOCOLAT | CAMEL

Milk Chocolate Crèmeux, Praline Croustillant, Hazelnut Nougatine