

## To Start

<b>Royal Seafood Tower</b> (for 2-4 persons) oysters, lobster claws, prawns, king crab legs, and mango mayonnaise -155-	<b>Salmon</b> marinated in lemon and olive oil, artichokes, grape mustard, baby gems and chives -24-
<b>Ossetra Caviar</b> (20gr) from French Arcachon Bay, served with its classic fresh accoutrements -125-	<b>Le Foie Gras</b> cooked in terrine with cognac, griottines cherries, toasted brioche -28-
<b>Lobster Salad</b> , granny smith apples with vanilla bean, avocado-baby spinach cream, and grapefruit segments -32-	<b>Beef Tartare</b> hand knife cut beef fillet, shallots, fresh mayonnaise, caper berries, and quail egg -26-
<b>Tuna Tartare</b> raw and marinated in preserved orange, Medjool date purée, roasted almonds, kumquat jelly -26-	<b>Iberico Ham</b> thinly sliced Bellota, served with pine nuts in extra-virgin olive oil, black olives tapenade -39-
<b>King Crab Tartare</b> , creamy fresh avocado with fresh basil, chives, and lemon -36-	<b>La Green Salad</b> of baby gems, baby lettuce, feuille de chêne lettuce, classic French vinaigrette -19-

**La Bouillabaisse de Pierrette** l'authentique -28-

## Main Courses

<b>Diver Sea Scallops</b> pan seared with thyme and bay leaves, slow-steamed leeks, beurre blanc caviar -58-	<b>Duck Breast</b> seared magret, red cabbage, duck demi-glace with cloves, caramelized gala apples -54-
<b>Lobster</b> steamed with turmeric emulsion, braised fennel In orange wine, turmeric fondant potatoes -54-	<b>Le Filet Mignon Rossini</b> beef fillet center cut, foie gras and truffle, fresh herbs smashed potatoes -69-
<b>Branzino</b> Grenobloise style, botarga slices, mussels turned potatoes, candied lemon and capers -46-	<b>Bone-in Ribeye</b> (for 2) served with fries, and fresh béarnaise, vegetables of the day -145-
<b>Poulet-Frites</b> , marinated in beer and sweet mustard, hint of cumin and garlic, clarified butter frites -44-	<b>Le Filet Mignon</b> beef fillet center cut, fresh herbs smashed potatoes, served with beef jus and béarnaise -52-

**Lamb Shank** cooked in lamb jus and seasonal mushrooms, fava beans, and baby artichokes -58-

## Desserts -17-

<b>Strawberry three ways</b> crispy meringue, strawberry sorbet, strawberry jelly, strawberry marshmallow, and chocolate ganache	<b>Ultimate Chocolate</b> Madirofolo chocolate ganache, crispy nougat, chocolate sorbet, cacao jelly
<b>The Macaron</b> warm poached pear William, mascarpone, salted caramel sauce, Traou Mad cookie	<b>L'Orange</b> 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-

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