



STARTERS

Soupe of the day 8

Melting Brie 15
Cranberries, parsnip, pecans

Broiled Snails 14
Basil cream, Douanier

Calmari 18
Coconut, ginger, lemongrass, salsa verde, sour cream

Smoked Clam Chowder 13
Smoked clams, bacon and potatoes, white wine, tarragon, tobiko

Sweet and Spicy Shrimps 18 / 31

Green Salad 8

Caesar Salad 14

Salmon Tartar 19/32
Mirin, tobiko, wasabi, tomatoes, fresh herbs

Beef Tartar 19/32
Parmesan, truffle, chicharrun, fresh herbs

SIGNATURES STARTERS

Braised Octopus MP
Side of the moment

Foie gras half-cooked 28
Amaretto Avril, Rum, brioche bread, raspberry

This is not a carpaccio 24
Beef 56.5°C, blue cheese, mustard, caperons, Hawaiian salt

Crispy salmon and fresh crab 32
Fennel, avocado, cherry bomb, citrus fruits, chamomile. Developed with my friend J. Lanciault

MAINS

Grilled Salmon 32
Chimichurri, vegetables, mash

Tuna Tataki Salad* 33
Sesame, ginger, vegetable shavings, nuts
***Vegetarian option - Marinated Tempeh**

Veal Liver 33
Vegetables, mushrooms, mash, red wine sauce

Pork Back Ribs 25 / 38
Pineapple. IPA, cherry bomb, mash

Lobster Mac N Cheese 29
Lobster, "Stéfan Frick" chorizo, saffron, cream cheese, roasted garlic

Hamburger Steak 30
Ground daily, mash, caramelized onions, roasted brussel sprouts, pepper sauce



STEAKS

Served with green pea and white wine puree, fries

TERES MAJOR 32

(8 oz) AA+ Steak spices

SIRLOIN BAVETTE/FLAP 38

(8 oz) CAB

SURF & TURF 46

Sirloin + 3 Argentina Shrimps

FLAT IRON 39

(8 oz) AAA+ dry aged 21 days

STRIPLOIN 48

(14 oz) AAA+ dry aged 21 days

RIBEYE 62

(15 oz) AAA+ dry aged 21 days

RIBSTEAK FOR TWO 159

(28 oz) AAA+ dry aged 45 days

By our friends "Le 3 Boeufs"

TENDERLOIN 42 / 55 / 99

(5-8-17 oz) Prime Filet

SAUCES

- Red Wine Caramel

- Green peppercorn
and Cognac

- Truffle glaze

SIDES

Mash 5

Monte Carlo 7

Market Vegetables 7

Pan Seared Mushrooms 7

Blue Cheese* 5

*Broiled on your steak

Argentina Shrimps 8

Lobster Tail MP

Fries 4

Sauce 4

KIDS MENU

Mac N cheese 12

Beef Tomato Spaghetti 12

Chicken Breast 12

From Voltigeurs farm

Sweet Cherry Sauce Steak 17