The Picnic Menu

By Philippe Orrico





PICNIC basket

Caramelized nuts, chips, and olives shortbread, marinated olives, baby radish with anchoiade, green pea and mint gaspacho, pork rillettes, cauliflower mousse with marinated salmon, quinoa salad, mushroom royale & bacon emulsion, foie gras custard, salmon tarama with arvuga caviar....

\$388

PICNIC Ham & cheese

Picnic basket + Cheese & cold cuts platter

\$588

PICNIC Complete

One Picnic basket
Cheese & cold cuts platter
Roasted half chicken, brown jus
Two side dishes
Sweet surprises

\$888

All prices are subject to a 10% service charge Some dishes may content nuts, wheat or garlic traces



Oyster N'3, lemon (1 oyster)	\$48
Baby pink radish, anchoïade	\$58
Foie Gras custard, confit orange	\$68
Pork rillettes "du Mans", pickles, croûtons	\$78
Salmon tarama, blinis	\$88
Grilled octopus, shiitake mushrooms, black pepper	\$108
Tuna tartar, avocado, ponzu	\$118
Lamb sliders, herbs tabouleh	\$138
Marinated dry aged beef, guacamole, homemade chips	\$168
Cold cuts platter	\$198
Ham & cheese platter	\$288



Appetizers

French onion soup	\$118
Scallop carpaccio, tomatoes, olives, croûtons	\$128
Poached egg, foie gras, bacon, mushroom bouillon	\$138
Oysters, grilled sausages, vinegar granité (3 units)	\$148
Mussels "à la Marinière"	\$158
Milk fed Veal tartar, oyster dressing, hazelnuts	\$168

Main Courses

Scottish salmon, pea sauce, sweet pea, salmon roe	\$218
Atlantic cod, Parma ham, Jerusalem artichoke, gnocchi	\$228
Maine lobster Parmentier, shiitake, cress salad	\$268
Roasted chicken, prawn risotto, Américaine sauce	\$258
Braised beef cheek, truffled tagliatelle	\$328



Prime beef burger, foie gras, French fries, guacamole	\$148
Iberico bone in pork ribs, chestnut's BBQ sauce	\$168
Prime beef short ribs, teriaky, fried garlic, chives	\$188

Free Range Chicken 88 Days

Quarter chicken	\$168
Half chicken	\$288
Whole chicken	\$488

For Two Persons:

Milk fed veal cutlet, Limoges, France	\$588
Dry aged Côte de Bœuf, Rhugh Estate, Scotland	\$698



Pizza Margarita, mozzarella, tomato & fresh basil	\$148
Pizza 4 fromaggi	\$168
Pizza Parma ham, arugula, burrata, parmesan cheese	\$188
Ham & cheese penne	\$148
Mushroom tagliatelle, brown butter, parmesan cheese	\$158
Prawns rustici, baby spinach, sundried tomatoes	\$188



Green salad, house dressing	\$88
Quinoa & feta, edamame, bell peppers	\$138
Lyonnaise salad: Frisée, poached eggs, bacon	\$148
Beetroot & goat cheese, fruit vinegar, pine nuts	\$158



Steamed broccoli	\$58
Mash potato / Sautéed potatoes	\$68
Cauliflower mousseline, hazelnuts, orange	\$78
Jalapeno mash potato	\$88
Pearl barley risotto, aged Comté cheese	\$108
Sautéed organic vegetables	\$128



Warm St Marcelin, croûtons	\$88
Comté 36 months	\$128
3 cheeses / 5 cheeses	\$188/\$248
Picnic cheese sélection	\$368



Vanilla crème brûlée, langue de chat	\$78
Sorbet or ice cream selection	\$82
Apple compotée, crumble, yogurt ice cream	\$98
Lemon tart, lemon sorbet, meringue	\$108
Chocolate trio: mousse, ice cream, cake	\$128



Grilled cheese sandwich	\$50
Sausage skewers, ketchup	\$52
Mini pizza margarita	\$58
Chicken sticks, tomato sauce	\$65
Penne Bolognese or macaroni & cheese	\$78
Salmon, rice, vegetables	\$98
One scoop of ice cream	\$28
Mini brownies	\$38
Mix red fruits platter	\$48

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