

DINING SNACK MENU

SEASONAL OYSTERS

MARKET FRESH OYSTER
/ 55 (HALF-DOZEN) / 325

OYSTER & CHAMPAGNE ASPIC / 62

Champagne Jelly, French Apple Juliennes,
D'Espelette Pepper

FOXGLOVE OYSTER ROYALE / 78

Maine Lobster, Lobster Sauce



SALAD

CAESAR SALAD / 138

Romaine Lettuce, Caesar Dressing,
Hazelnuts, Potato Wafers, Bacon,
Parmesan Crisps and Garlic Crostini

GARDEN SALAD / 128

Mesclun Leaves, Organic Beetroot, Figs,
Artichoke, Asparagus, Heirloom Tomatoes,
French Vinaigrette

SMALLER

GRILLED HAM AND CHEESE BIKINI / 118

Brioche Toast, Gruyère, Emmental, Mozzarella, and Ham

LOBSTER ROLL / 268

Maine Lobster, Celery and Capers, Toasted Bun

BEEF & FOIE GRAS SLIDERS / 148

Foie Gras and Beef Patty, Emmental, Bacon,
Duck Liver Paté, Beetroot Relish

DUCK FOIE GRAS / 168

Pan-Fried Duck Liver, Strawberry Macaroon,
Hazelnut Sauce, Aged Balsamic Pearls

BRUSCHETTA DUO / 118

Tomato with Garlic, Basil Pesto, Mascarpone,
Parmesan, Truffle Oil

CHORIZO GARLIC PRAWNS / 128

Chorizo, Garlic, D'Espelette Pepper, White Wine, Cointreau

STUFFED PIQUILLO PEPPERS / 98

Ham, Rocket, Pine Nuts, Almond Flakes, Squid Ink

CAULIFLOWER & HUMMUS / 88

Deep Fried Cauliflower Florets, Hummus

PARMESAN FRIES / 88

Aged Parmesan, Rosemary

FISH AND CHIPS / 128

Beer-Battered Cod, Mushy Peas, Tartar Sauce

CHEF'S SOUP

Please Ask Your Server For Today's Soup

