

# Menu

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## Starters

### **Steelhead trout tartare 14\$**

(Ginger mayonnaise, puffed rice, fried capers, avocado, pomelo, coriander sprouts)

### **Marinated mushrooms salad 13\$**

(Tomato confit, lettuce, blue cheese, balsamic reduction, garlic croutons)

### **Crispy pork hock 12\$**

(Sour cream, green beans salad, old fashion mustard, caperons)

### **Royal clams salad 15\$**

(Edamame, broccoli, seaweeds, peanuts, corn & wafu vinaigrette)

### **Salmon tataki 14\$**

(Panko & sesame crust, fried shallots, marinated carrots, maple & soya glaze)

### **Coquille St-Jacques 16\$**

(Fish stock "Bechamel", shrimps, bay scallops, diced potato, mushrooms, cheddar & smoked paprika)

### **Fried calamari 12\$**

(Sun dried tomato mayonnaise, green onion, lemon)

### **Oysters 6 for 18\$ 12 for 36\$**

(According to arrival)

## Main courses

### **Mushrooms “duxelles” & ricotta agnolotti 26\$**

(Roasted garlic cream, cherry tomatoes “confites”, porcini, aragula & walnut)

### **AAA beef tenderloin 38\$**

(Cheddar mashed potato, green beans, lardons, Port wine sauce & watercress)

### **-Extra giant shrimp 7\$**

### **Smoked scallops & shrimp fritters duo 29\$**

(Cauliflower curry gratin, bisque & caviar, asparagus salad, grated red beets)

### **Fideuà 27\$**

(Orzo, saffron fish stock, green peas, red onions, mussels, clams, shrimps, calamari, chorizo, smoked paprika)

### **Whole fish tempura (for 2) Price of the market**

(Ginger, black bean sauce, bird pepper, spinach, cumin glazed carrots, steamed greens vegetables)

### **Crusted rack of lamb 36\$**

(Braised cabbage, snow peas, yellow beets, Truffle sauce)

### **Marinated duck magret (for 2) 64\$**

(Homemade ramen noodles, fried shrimps, smoked scallops, shitake, bok choy, seet'n'sour miso sauce)

### **Fish of the day Price of the market**

(According to arrival)

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### **Desserts of the day**