



BAR EXCLUSIVES

LE BURGER forty-five day dry aged angus blend, d'affinois, cabernet

Served exclusively at the Bar, our acclaimed burger is made in quantities of just nine per evening, one per bar seat. A custom blend made primarily of aged rib eye, this beloved burger defined an era at Chef Mar's original, cult favourite restaurant, The Beatrice Inn.

Bookings for the Bar are available exclusively through Resy, and the full menu is available, however Le Burger is first come first serve.



HORS D'OEUVRES

DEVEILED EGG "EN CHEMISE" truffle chaud-froid

TERRINE A LA MAISON pate of pork and duck, kumquat confit, pistachio

ONIONS NANCY roast allium dip, pommes soufflé
+ *osetra caviar supplement*

STURGEON CHARLEMAGNE smoked sturgeon, crème fraîche, obsidian caviar
30g | 50g

FIRST COURSE

SALAD "CHINOISE" bitter greens, sesame, satsuma, lace of "chicken rôti"

TASMANIAN SEA TROUT nigori sake, juniper, dill emulsion

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium

LOBSTER "BLANQUETTE" shellfish, leek, ikura, beurre-soy

RABBIT DROWNED IN WINE mirepoix, lardons, tagliatelle, beef marrow

"LIVER & ALLIUMS" tranche of foie gras, lentils du puy, sherry

SIGNATURE *à la* MAISON

“T. F. C. ”

SOUP COURSE

CREAM OF GARLIC EN CROUTE roast garlic, preserved white truffle

“BILLI BI” mussel emulsion, pimenton de la vera
+ winter truffle 2.5 g

MAIN COURSE

SALMON & CEDAR king ora salmon, basil nage

TURBOT DRESSED IN PEARLS roast galician turbot, heirloom potato, caviar

“DUCKLING & THE CHERRY TREE” cherries flambé, “pommes anna”

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

FILET MIGNON A LE B. wagyu, foie gras, roast pineapple, “perigourdine”
Prepared Tableside

STEAK ANGELENE aged rib steak, classic accoutrements, sauce marchand
Serves Two

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions.



FROMAGE selection of three or five

DESSERTS

RASPBERRIES “SAVARIN” madagascar vanilla, late harvest peach, cognac

EMPRESS CAKE bitter chocolate, sweet cara cara, grand marnier, coffee emulsion

CREPES SUZETTE orange blossom, winter citrus, crème fraîche

CITRUS SOUFFLE bergamot cream, singed rind

SELECTION OF GLACEES AND SORBETS

MADELEINES