



## BAR EXCLUSIVES

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

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

*Served exclusively at the Bar, our acclaimed burger is made in limited quantities—just nine each evening, one for every bar seat. A custom blend made primarily of aged rib eye, this beloved burger once defined an era at Chef Mar's original cult-favorite restaurant, The Beatrice Inn. Heralded as the "Birkin of Burgers" by Vogue Magazine, Le Burger draws guests from the world over.*

**LE FRIED POULARD** fried heritage chicken, meyer lemon, garden herbs

*Served exclusively at our Bar on Fridays and Saturdays from 9pm onward, Le Fried Poulard is a longtime favourite of our guests in the know. Originally available exclusively to our Table Owners in our Member's Club, we are now expanding it's offering to our guests that join us late night on the weekends for our Bar Experience.*



## HORS D'OEUVRES

OYSTERS VIENNESE auslese grande cuvée no. 5

TERRINE À LA MAISON pâté 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

SALADE “CHINOISE” bitter greens, sesame, satsuma, lace of “chicken rôti”

SCALLOP & CAVIAR chilled diver sea scallop, shiso, osetra, vidalia onion crème

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium

LOBSTER “BLANQUETTE” shellfish, leek, beurre-soy

POACHED FOIE GRAS & SPRING VEGETABLES  
dashi, wild mushroom consommé

CALF’S BRAIN RAVIOLI mirepoix, osetra, sauce japonaise

“A RABBIT & HIS WEALTH” sweetbread, savoy cabbage, madeira



SIGNATURE à *la* MAISON

“T. F. C.”

8g | 20g

*accoutrements ++*



SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle



## MAIN COURSE

SALMON & CEDAR   ōra king salmon, basil nage

SEAFOOD WELLINGTON   saucisse de la mer, sauternes, tarragon

DUCKLING ROYALE   cassis, pommes purée, essence of violet  
*prepared tableside*

TRUFFLED PIGEONNEAU PREPARED TWO WAYS  
beluga lentils, sauce albufera

LAMB CHOPS ROY   glazed onion, chrysanthemum, english rose

“THE PIG’S TROTTER”   stuffed trotter “à la Koffman,” port demi-glace

STEAK FRITES   aged côte de bœuf, escargot butter, traditional accoutrements  
*Serves two guests. Additional guests \$45 supplement*

*L.P.*



## CHEESE COURSE

### FROMAGE

*selection of three | selection of five*

La Noix d'Argental *cow's milk, france*

Cambozola Black Label *cow's milk, germany*

Selles-sur-Cher *goat's milk, france*

Tête de Moine *raw cow's milk, switzerland*

Brillat-Savarin *cow's milk, france*

Vacherin Mont d'Or *cow's milk, switzerland ++*



## DESSERT COURSE

CAMBRIDGE BURNT CREAM chanterelles, tahitian vanilla, armagnac

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

BERRIES & CREAM rosewater, almond financier, glazed raspberry

CRÊPES "SUZETTE" preserved apricot, amaretto, creme fraîche

*serves two*

PISTACHIO SOUFFLÉ pistachio crème, german cocoa

GLACÉES & SORBETS DU JOUR

MADELEINES





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## TASTING MENU

SIX COURSES 285

NINE COURSES 395

*wine pairings & progressions available upon request*

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