BAR EXCLUSIVES

bookings for the Bar are recommended, and the full menu is available. Whilst walk-ins are welcome, please note that Le Burger is available exclusively on a pre-ordered basis

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

Available exclusively by pre-order, this acclaimed burger is made in strictly limited quantities. Crafted from a proprietary blend featuring aged rib eye, this signature creation first defined an era at Chef Mar's original cult-favorite establishment, The Beatrice Inn. Dubbed the "Birkin of Burgers" by Vogue Magazine, Le Burger *has its own MasterClass, James Beard Award, and has developed a following that draws guests from around the world.*

HORS D'OEUVRES

OYSTERS VIENNESE auslese grande cuvée no. 5

BRIOCHE "MARIE ANTOINETTE"
sea urchin crème, royal osetra caviar, dashi-cured hen egg
30g

TERRINE À LA MAISON pâté of pork and duck, orange confit, pistachio

FIRST COURSE

AUTUMN VEGETABLE "POT AU FEU"
norwhich farms autumn vegetables, tempura of aubergine & squash blossoms,
wild cèpe consommé

TASMANIAN SEA TROUT
dill, sansho, horseradish emulsion

CALF'S BRAIN RAVIOLI
mirepoix, osetra, sauce japonaise

BLUEFIN TUNA & HAMACHI
ikura, yuzu hollandaise, nasturtium

SALADE "CHINOISE"
bitter greens, sesame, satsuma, orchid

SIGNATURE *à la* MAISON

"T. F. C."

8g | *20g*

SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle

OCT
2025

MAIN COURSE

SALMON & CEDAR ōra king salmon, basil nage

HALIBUT EN BRIOCHE minted peas, morels “à la crème”

PIGEONNEAUX & PLUMS locust grove damson, celeriac, vin rouge

DUCKLING ROYALE four story hill farms canard, essence of violet, cassis
prepared tableside

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

“THE PIG'S TROTTER” stuffed trotter “à la Koffmann,” port demi-glace

CHEESE COURSE

FROMAGE

selection of three | *selection of five*

Brillat-Savarin *cow's milk, france*

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

Cambozola Black Label *cow's milk, germany*

Chabichou du Poitou *goat's milk, france*

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

DESSERT COURSE

CAMBRIDGE BURNT CREAM chanterelles, tahitian vanilla, armagnac

"CHOCOLATE, COFFEE & CIGARETTES"
mousse au chocolat, coffee liqueur, "cigarette russe"

CRÊPES "SUZETTE" orange blossom, candied cara cara, crème fraîche
serves two

STRAWBERRY SOUFFLÉ crème fraîche, malaysian white pepper

GLACÉES & SORBETS DU JOUR

MADELEINES

OCT
2025

TASTING MENU

SIX COURSES *295*

SEASONAL TASTING *325*

wine pairings & progressions available upon request

OCT
2025