



featuring dishes from various regions of the world

18% auto gratuity for parties of 7 or more

## LAND

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<b>house bread</b>	6
<i>chipotle butter</i>	
<b>warm mixed olives</b>	6
<i>marinated olives, pearl onions</i>	
<b>tomato &amp; burrata salad</b>	14
<i>smoked duck prosciutto, true italian burrata</i>	
<b>quinoa salad</b>	9
<i>roasted corn, avocado, fresh herbs, lemon dressing</i>	
<b>eggplant dip</b>	12
<i>kashk, caramelized onions, fried mint, toasted pita</i>	
<b>french country pate</b>	12
<i>fine herbs, pistachios, cherries, cornichons, pearl onions</i>	
<b>mushroom &amp; truffle risotto</b>	13
<i>wild mushrooms, shaved parmesan</i>	
<b>foie gras au torchon</b>	18
<i>sourcherry preserve, toasted brioche</i>	
<b>duck confit</b>	14
<i>frites alumets, bitter orange marmalade</i>	
<b>fessenjoon chicken</b>	14
<i>walnut pomegranate sauce, herb salad</i>	
<b>braised lamb shank</b>	14
<i>chickpea &amp; spinach curry</i>	
<b>AAA flank steak</b>	13
<i>peppercorn sauce</i>	
<b>cheese plate (3)</b>	15
<i>dried fruit, crostini</i>	

## SEA

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<b>cajun crab &amp; prawn cake</b>	13
<i>sauce rémoulade, candied chilli &amp; celery slaw</i>	
<b>thai green curry mussels</b>	15
<i>lemongrass, kaffir lime, frites alumets</i>	
<b>chipotle mussels</b>	15
<i>smoky chipotle peppers, frites alumets</i>	
<b>seafood linguine</b>	16
<i>mussels, prawns, scallops, sundried tomato &amp; olive oil sauce</i>	
<b>albacore tuna</b>	14
<i>sunchoke &amp; potato pancake, crème fraiche, salmon caviar</i>	
<b>sockeye salmon</b>	12
<i>béarnaise sauce</i>	
<b>prawns piri piri</b>	11
<i>spicy portuguese sauce</i>	

## DESSERTS

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<b>chocolate terrine</b>	8
<i>crème fraiche</i>	
<b>saffron gelato</b>	9
<i>rose water, pistachios, crème congelés</i>	
<b>crème brûlée</b>	9
<i>vanilla bean, biscotti</i>	
<b>new york cheese cake</b>	9
<i>carrot cake crust, carrot cake coulis</i>	
<b>affogato</b>	6
<i>fresh espresso, vanilla ice cream</i>	



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## ADDITIONS

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**green beans** 6  
*brown butter & almonds*

**sautéed wild mushrooms** 6  
*garlic & white wine*

**scallops** 7  
*pan seared*

**basmati rice** 5

**potato mash** 4  
*caramelized onions*

## “LA FORMULE” FOR TWO

**\$49**

**mushroom & truffle risotto**  
*wild mushrooms, shaved parmesan*  
+

**mussels**  
*choice of thai green curry or chipotle*  
+

**AAA flank steak**  
*peppercorn sauce*  
+

**choice of a side**  
*green beans, wild mushrooms, rice, potato mash*  
+

**saffron gelato**  
*rose water, pistachios, crème congelés*

**flight of 3 wines paired with “la formule”** 15

## NON ALCOHOLIC BEVERAGES

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**house made hot chocolate** 6  
*callebaut chocolate*

**pear rouge** 6  
*pear puree, raspberry, lemon & soda*

**berry mojito** 6  
*Muddled seasonal fruit, lime, mint & house spiced syrup*

**cassis passion** 6  
*passion fruit puree, cassis & lemon*

## REFRESHING BEGINNINGS

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**limoncello** 8  
*house made lemon aperitif*

**vin d'orange** 9  
*house made with seville oranges, spices and spirits*

## SPECIALTY COFFEES

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**spanish** 9  
*brandy, Kahlua*

**monte cristo** 9  
*grand marnier, kahlua*

**galleon** 9  
*spiced rum, frangelico, chocolate*

**padrino** 9  
*ballentine's finest, amaretto*