

BLOODYS

15.

TRADITIONAL

TOMATO, WORCESTERSHIRE,
CELERY & SPICES

SHERRY

AMONTILLADO SHERRY, TOMATO,
BEETS & HOT PEPPERS

MICHELADA

PIMENT D'ESPELETTE, ORANGE,
LIME & LAGER

CAESAR

TOMATO, SHELLFISH,
LEMON & HORSERADISH

FRUITS DE MER

"LE GRAND PLATEAU"

24 *per person*

OYSTERS

DAILY SELECTION

3.5 *per piece*

BRUNCH

VIENNOISERIES

HOUSE-BAKED PASTRIES
& PRESERVES
18

FRUIT

SEASONAL SELECTION
14

GRANOLA

OATS, RAISINS, ALMONDS,
BERRIES & YOGURT
13

PANCAKE

BLUEBERRIES & RICOTTA
14

OMELET

SPINACH, CHÈVRE & MUSHROOMS
16

EGGS BENEDICT

CRAB, TARRAGON & HOLLANDAISE
22

FLATBREAD

EGGS, BACON, POTATO & MUSTARD
19

QUICHE

LARDONS, GRUYÈRE
& ROASTED ONIONS
17

CROQUE MADAME

EGG, HAM, EMMENTAL, BÉCHAMEL
22

STEAK & EGGS

SUNNY SIDE-UP, SALSA VERDE
24

LUNCH

RADICCHIO

SALAD WITH APPLES, BASIL
& MOZZARELLA
16

TOMATO

MARINATED WITH APRICOTS,
RICOTTA SALATA & ALMONDS
17

SNOW PEA

CHIFFONADE WITH PANCETTA,
PECORINO & MINT
15

ARCTIC CHAR

SMOKED WITH CUCUMBER,
BUTTERMILK & RYE
18

TAGLIATELLE

KING CRAB, MEYER LEMON
& BLACK PEPPER
20 / 28

LOBSTER

SALAD WITH FENNEL,
ORANGE & AVOCADO
24 / 36

SCALLOPS

SEARED WITH CORN,
TOMATO & BORAGE
28

DUCK

ROASTED WITH FENNEL,
PEACHES & JUNIPER
32

BEEF

ROASTED WITH SUMMER BEANS,
TOMATO CONFIT & FRIED MARROW
37

ROAST CHICKEN SANDWICH

BRIOCHE, BLACK TRUFFLE,
FOIE GRAS
26

LE POULET

BROOKLYN BREWERY'S
BROWN ALE

crafted to accompany

GROWLER
16 / 30

SIDES

SHOESTRING FRIES
8

SMOKED PORK BELLY
12

WILD MUSHROOMS
10

ROASTED SQUASH & TRUFFLES
13