

8 TALLET

DINNER

17.00-20.45

Sundays till 19.45

STARTERS

STEAK TARTARE - 100

Crispy potato, dijonnaise, capers, cornichon & pickled blackberries

SEARED SCALLOP - 120

Lobster bisque & jerusalem artichokes chips

CHANTERELLE A LA CREME - 105

Toasted brioche, cream & parsley

KINILAW HAMACHI TUNA - 135

Avocado, ginger, chili, red onions & mango

LOBSTER ROLL - 165

Lobster, brioche, cajun butter,, kewpie, pointed cabbage, fried onions

MAINS

LEMON SOLE- 265

Pommes fondant, spinach & capers/parsley butter sauce

RED DEER- 305

Chanterelle , morels, blackberries, celery, & game sauce

RIB-EYE - 355

Green salad, fries & bearnaise

FRIED POLENTA - 225

Chanterelle, corn, broccolini & sauce beurre blanche

LOBSTER PASTA - 270

Lobster, lobster sauce, garlic confit, fennel & tomato

GOURMET BURGER - 170

Beef patty, tomato relish, truffle mayo, pancetta, pickles, gruyère, fries & aioli

2 course menu of the week

290

+50 for 3 courses

DESSERT

Crème Brûlée, passion fruit sorbet & crystallised white chocolat 100

Chocolate fondant, marinated berries, cherry sorbet 95

Comté, pear compote, honey roasted hazelnuts & toasted rye bread 95

KIDS MENU

Beef burger, salad, tomato, fries & ketchup 80

Butter roasted fish fillet, fries & green remoulade 80

Pancake with blueberries & maple syrup 65