

STARTERS

- Mediterranean tuna tartare, avocado **22**
Baltic Black smoked beef carpaccio, carved from ribeye **24**
Homemade duck foie gras, seasonal chutney, brioche kouglof **29**
Tomato, Puglian burrata, basil-scented gazpacho **18**

MAINS

- Breton lobster ravioli, flambéed with XO Cognac **38**
Day-boat sole meunière, capers and lemon **69**
Supreme of chicken, French-style peas **30**
Paccheri, morels simmered in vin jaune **29**
Label Rouge salmon fillet, Provençal ratatouille **32**

MAISON METZGER MEAT SELECTION

- Hand-cut Charolais beef tartare, prepared to order **26**
Chateaubriand with peppercorn crust **52**
Wagyu beef cheeseburger, aged Cheddar, Shoestring fries **32**

SIDE DISHES

- Potato mousseline, Shoestring fries, Pilaf rice,
Green beans, Mustard-dressed lettuce **9**

CHEESES

- Cheese selection **18**

DESSERTS

- Madagascan vanilla crème brûlée **12**
Strawberries, olive and basil **15**
Iced lemon duo **14**

**OUR HOT DESSERTS REQUIRE A LONGER PREPARATION TIME;
WE KINDLY ASK THAT YOU ORDER THEM AT THE BEGINNING OF YOUR MEAL.**

- Thin apple tart, cinnamon ice cream (to share) **26**
Crêpes flambées with Grand Marnier **12**