

*Sous Sol*  
*Septembre 2018*

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*Première*

**Oyster 3\$/pc.**

**Roasted Olives 6\$**

**Cheese Plate 15\$**

**Scallop Crudo**

*Buttermilk Gazpacho, Cucumber, Serrano Chile,  
Corn Nuts, Tarragon*

**12\$**

**Roasted Bone Marrow**

*Parsley Salad, Onions x 4, Grilled Bread*

**9\$**

**Heirloom Tomato Salad**

*Buttermilk & Feta Panna Cotta,  
Champagne Vinaigrette, Preserved Ginger, Pine Nuts*

**11\$**

**Beef Tartare**

*Egg Yolk, Cornichons, Capers, Shallots,  
Turmeric & Anchovy Aioli, French Bread*

**13\$**

*As Venison Tartare Add 3,75\$*

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*Deuxième*

*À la carte*

**Fried Chicken**

*Sauce Mornay, Squash Purée,  
Pickled Raisin, Radish, Za'atar*

**18\$**

**Tiger Prawns**

*Bacon, Charred Cabbage, Skordalia,  
White Fish Roe, Dill*

**21\$**

**Pork Loin**

*Sauce Au Poivre, Pickled Plum,  
Walnuts, Dijon*

**18\$**

**Beef Noisette**

*Bordelaise, Fall Vegetable Stew,  
Cauliflower Purée, Truffle Oil*

**21\$**

*Seared Foie Gras Add 5\$*

*Side Dishes*

**Caramelized Carrots**

*Feta, Mint, Quatre-Épices, Pumpkin Seeds*

**8\$**

**Roasted Cauliflower**

*Chorizo, Harissa, Chèvre, Marcona Almonds*

**9\$**

**Fried Potatoes**

*Horseradish Aioli, Bleu Cheese, Pickled Shallot, Dill*

**7\$**

**Grilled Zucchini**

*Pickled Zucchini, Spicy Tempura Flakes,  
Smoked Yoghurt, Sunflower Seeds*

**8\$**