



*Welcome to America's playground. A intimate 1920s Chicago style eatery against a glittering city backdrop.*

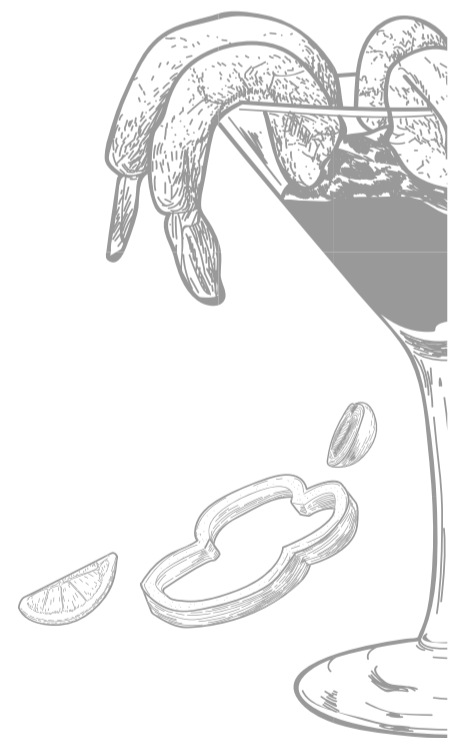


## Starters

<b>Tartare de dorade, cornichon, capres, piment oiseau herbe de Provences huile d'olive vierge et citron de menton</b> <small>Sea bream tartare cornichon, capers, chili, Provençal herbs, lemon and virgin olive oil</small>	390
<b>Cuisse de canard confit, fenouille braisée à l'orange et épices douces,</b> <small>Duck leg confit with orange and spices braised fennel</small>	320
<b>Thon Blue eye's fine Nicoise, fleur comestible et fruit rouge</b> <small>Blue Eye fine tuna nicoise, tomato confit, affilla, edible flowers</small>	350
<b>Jardin de betterave et Burata, noix sec caramélisé ( v )</b> <small>Red bites salad Blue cheese, organic mixed seeds</small>	250
<b>Crudité de jambon "Culatello" poire au vinaigre de miel, mousse au Roquefort, noix caramélisé</b> <small>Shaved Culatello ham with honey pickled pear, Roquefort mousse. caramelized mixed seeds</small>	350
<b>Saumon fume</b> <b>Betterave, radis rose, càpres, échalote, vinaigrette citron miele</b> <small>Beetroot smoked salmon salad red radish, berry capers, Shallot sliced, Lemon honey Dressing</small>	400
<b>Brie de Meaux pannée, salade de Mache et frisée vinaigrette au truffes</b> <small>Deep fried Brie cheese with fries and organic mix green salad truffle vinaigrette</small>	500
<b>Salade tiède de artichaud, frisée ,mache ,graines de courge et tournesol, noix caramélisé, parmeeggiano reggiano</b> <small>Warm artichoke salad frisee and, sunflower, pumpkin seeds and caramelised walnut and parmeeggiano reggiano</small>	350
<b>Gambas rôtie, écrasé d'avocat, carpaccio de tomates cerise</b> <small>Roasted gamberi smashed avocado, cherry tomatoes carpaccio</small>	300
<b>Remoulade de tourteau</b> <small>Blue crab remoulade Mayonnaise, cornichons, tabasco, banana shallot</small>	560
<b>Rougie foie gras</b> <b>Terrine de foie gras de canard Rougie noix caramelize gelée au Sancerre</b> <small>Rougie duck foie gras "terrine" Toasted walnut, Garden sorrel and Sancerre wine aspic</small>	550

## Soup

<b>Vichysoiss</b> <small>Velouté of potato &amp; leek soup, white truffle oil drops</small>	220
<b>Velouté de potimarron au bleu, huile de truffe blanche</b> <small>Butternut squash velvet soup, blue cheese, truffle oil drops</small>	220
<b>Bisque de homard</b> <b>Gambas en habits de kadaïf</b> <small>Lobster bisque Prawn roleut in kataifi crust,</small>	450
<b>Gaspacho vert</b> <b>Concobbre citron de Menton</b> <small>Green Gaspacho Cucaumber, Menton lemon</small>	200



*Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances*



## Main course

### Fish

**Fillet de Cabillaud à la Grenobloise** 1,200  
Fresh Cod fish grenobloise, capers olive oil, lemon

**Daurade poché sauce vierge** 1,100  
Steamed sea bream with vierge sauce

**Poisson de neige cuit vapeur, pistou noisette pistache, pomme verte** 1,500  
Steamed Snow fish, hazelnut pistachio pesto, green apple & ginger

**Thon grillée ,compotée d'eschalots grise légumes Parisienne** 850  
Grilled tuna banana shallots mousseline, Vegetable Parisienne

**Filet de saumon " Green walk hatchery " confit émulsion au Chardonnay** 750  
Green walk hatchery salmon fillet confit, Chardonnay emulsion

**Homard Canadien** 2,350  
**Cuit à base température, mousseline de carotte, bisque réduite**  
**Canadian Main Lobster**  
Lobster slow cooked served with carrot puree, turnip, coriander sphere,  
Bisque reduction

**Noix de Coquille St Jacques rôtie ,** 650  
**Asperges vertes, sabayon au Chardonnay**  
Roasted Hokkaido scallops , Green asparagus Chardonnay sabayon



### Meat

**Palet de boeuf braisé facon bourguignon, pomme ratte confit** 950  
Braised beef short ribs bourguignon style, confit ratte potatoes

**Carre d'agneau de Sisteron rôti, couscous de chou-fleur et lardon,** 1,300  
**chocolat et café**  
Roasted Sisteron lamb rack, cauliflower couscous and bacon  
chocolate and coffee

**Côte de porc Kurobuta rôtie, pomme fondant,** 565  
**sauce a la moutard ancien**  
Grilled pork chop, fondant potatoes, grains mustard sauce

**Magret de canard Barbarie rôtie jus aux fruit rouge** 790  
Roasted Barbary duck breast, red berries jus

**Filet de bœuf** 2,100  
**Grillée, mousseline de pomme de terre aux truffes,**  
**carotte glacée, jus de truffes**  
Charcoal grilled Tenderloin Black Angus  
Served with mash potato truffle, potato chip, Shallot, Carrot glaze



### Dessert

**Bière Chocolat café olives noires** 350  
Ape Beer – Chocolate, Coffee, Black Olives

**Pavlova aux saveurs d'agrumes des Caraïbes ananas compressé** 290  
Pavlova with Compressed Pineapple and Caribbean Citrus Flavors

**Pommes grany smith Pochées Au Caramel, Mousse au Miel De Cidre** 300  
Caramel Poached Granny Smith Apples, Walnut Soil, Cider Honey Foam

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