

# HOLIDAY MENU

19–31 december · from 5pm

## ROCKEFELLER OYSTERS

spinach, mornay sauce,  
close-des-roches

## PÂTÉ EN CROÛTE

grilled maitake mushrooms,  
turnip, truffle vinaigrette,  
sea buckthorn

## HALIBUT

Caroline sauce, boulangère  
potatoes, compressed celery,  
cilantro, mint, scallions,  
clams, samphire

## VENISON ROSSINI

spinach, chestnuts, foie gras,  
brioche, chocolate jus

180 PER PERSON

## MONT-TREMBLANT

chestnut cream, meringue,  
wild blueberry compote



## Starters

BREAD & BUTTER v	8	BURRATA v	28
CREAM OF MUSHROOM SOUP v crème fraîche, thyme oil	15	artichoke purée, roasted root vegetables, brown butter & truffle gastrique	
BEET SALAD v cashew purée, grapes, pickled shallots	18	SEARED FOIE GRAS	38
LÉO SALAD romaine, parmigiano-reggiano, bacon, dehydrated egg yolk, anchovy	19	tomato vinaigrette, tonnato sauce, citrus, puffed quinoa, basil, pistachios	APP 24 · MAIN 42
BEEF TARTARE shallots, capers, gherkins, green peppercorn mayonnaise, anchovy, dehydrated egg yolk, buckwheat cracker	APP 20 · MAIN 38	ESCARGOTS mushroom duxelles, garlic butter, horseradish cream, spelt bread	27

## Mains

ATLANTIC SALMON beluga lentils, fennel confit, salmon caviar, red butter, mandarin oil	42	ROASTED CAULIFLOWER v tossed avocado & quinoa, cashew purée, caramelized onion, chickpeas, sesame	32
TRUFFLE GNOCCHI v ricotta gnocchi, beurre blanc, truffle	76	RIB EYE STEAK SERVES 3-4 bordelaise sauce	MP
BEEF WELLINGTON squash duo, prosciutto, cipollini onions, sea buckthorn, bordelaise sauce	65	SEA BREAM SERVES 2-3 brioche, grenobloise sauce	120
STEAK FRITES beef hanger steak, green pepper sauce	42		

## Sides

RISSOLE POTATOES v	9	ROASTED CARROTS v	9
QUÉBÉCOIS MUSHROOMS v	12	BRUSSELS SPROUTS togarashi spice, kewpie mayonnaise, cilantro dressing	12
GREEN BEANS AMANDINE v	12		

V VEGETARIAN, GF GLUTEN-FREE

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.