

Comptoir

Bar à Hors D'Oeuvre

Bites

CREAMY PUMPKIN SOUP W/ CROUTONS & HERBS	\$88
SPICY OCTOPUS SALAD W/ BUTTER LETTUCE & TOMATOES	\$95
TUNA MAYONNAISE PIQUILLO (3PCS) W/ BALSAMIC DRESSING	\$90
ASPARAGUS WHISKY SOUR IN CONES W/ PARSLEY MAYONNAISE	\$88
BURRATA & PARMA HAM TARTINES W/ TOMATO & BASIL	\$118
BEEF CARPACCIO TATAKI W/ JAPANESE SAUCE	\$98
TUNA TARTARE W/ SOYA SAUCE & CORIANDER DRESSING	\$98
ESCARGOTS SERVED IN SHELLS W/ GARLIC PARSLEY BUTTER	\$98
HOT GOAT CHEESE BRICKS W/ HONEY	\$68
SQUID TEMPURA W/ WASABI MAYONNAISE	\$98
MINI CHEESE BURGERS (2 PCS) W/ COCKTAIL SAUCE	\$108

Seafood

CLAMS "À LA BASQUE" COOKED IN CARTA FATA	\$98
GRILLED MAKEREL TERIYAKI W/ BELL PEPPER & RATATOUILLE	\$158
SAUTÉED OCTOPUS W/ TABBOULEH & LENTILS	\$138
SAUTÉED PRAWNS (6PCS) W/ PASTIS, GARLIC & PARSLEY	\$138
CREAMY BLACK COD W/ POTATO SIPHON & ONION CONFIT	\$218

Meat

CLASSIC BEEF TARTARE (150G) W/ CAPERS & OLD MUSTARD	\$158
GRILLED IBERICO CHORIZO W/ CAULIFLOWER MASH & POTATO	\$158
CHICKEN BREAST "À LA CRÈME" W/ PARMA HAM & MOZZARELLA	\$158
BEEF TENDERLOIN W/ MASHED POTATOES & GARLIC CHIPS	\$168
GRILLED LAMB RACK W/ CAULIFLOWER MASH & CARROTS	\$178
DUCK MAGRET ORIENTAL STYLE W/ ROAST SWEET POTATO & CREAM	\$188

Pasta

RAVIOLES DU ROYANS W/ CREAMY TARRAGON SAUCE	\$98
SEAFOOD LINGUINE W/ PRAWN, SQUID & MUSSEL	\$128
MACARONI AND CHEESE W/ HAM & TRUFFLE	\$118
GNOCCHI GRATIN W/ GORGONZOLA CHEESE	\$108

Sides

FRENCH FRIES	\$48
GRATIN DAUPHINOIS	\$58
CLASSIC RATATOUILLE	\$58
ROAST SWEET POTATO	\$58
STEAMED BROCCOLI & ALMONDS	\$48

Desserts

ORANGE SORBET SERVED ON ICE	\$58
FRENCH CRÊPE STUFFED W/ APPLES AND CINNAMON	\$68
CHOCOLATE CRÈME BRÛLÉE	\$58
FRESH MADELEINES (3PCS) W/ CHOCOLATE SAUCE	\$78
CHEESE BOARD 3PCS	\$128
5PCS	\$198

