

H O O G A N E T B E A U F O R T

5 COURSE TASTING MENU 75

WINE PAIRING 45

FOR THE ENTIRE TABLE ONLY

CHARRED FOCACCIA & BUTTER 3

WARM OYSTER, APPLE, CIDER SABAYON (6 FOR 18) OR (12 FOR 35)

AMUSE-BOUCHE OF THE DAY MP

GRILLED CARROT, LARDO, YUZU, PUMPERNICKEL, CARAMELIZED YOGURT, MUSTARD 16

BLANC DE GRIS OYSTER MUSHROOM, LOUIS D'OR, BLACKCURRANT, SMOKED BREAD, ONION 18

CRISPY SWEETBREAD, SMOKED EGG YOLK, LARDON, WATERCRESS 20

BURRATA, SALSIFY, PEAR, ALMOND, MOSTOCOTTO, HOMEMADE CRACKER 20

GRILLED OCTOPUS, FINGERLING POTATO, OLIVE, BURNT PEPPER YOGURT 21

RAMP FLAVORED LINGUINE, MAÏTAKE MUSHROOM, MARINATED CHANTERELLE, LEEK, SMOKED BREAD 17

CAVATELLI, BRAISED LAMB, LAMB BACON, GORRIA, LOUIS D'OR 18

SQUASH STUFFED AGNOLOTTI, DUCK CONFIT, SAGE, PARMESAN, CRISPY BREAD 19

SUCKLING PIG, PARSNIP, BRUSSEL SPROUT, HONEYCRISP, BACON, FRISÉE 29

BEEF SHORT RIB, BROCCOLI, TOKYO TURNIP, ONION, PRESERVED LEMON 30

ICELANDIC COD, CLAM, CAULIFLOWER, RAMP, ROMANESCO, BROWN BUTTER 32

LAMB FROM LOCHETTE FARM, CARROT, MUSTARD SEED, PRUNE, ALMOND 32

TO SHARE

DRY-AGED PRINCE EDWARD ISLAND RIBSTEAK, SQUASH, RICOTTA STUFFED CAPPELETTI, MUSHROOM 110

HEAD CHEF : JÉRÉMIE CONAN

