

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

CHARRED FOCACCIA & BUTTER 3

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

AMUSE-BOUCHE OF THE DAY MP

SNOW CRAB, OYSTER, NORDIC SHRIMP 35

BLANC DE GRIS OYSTER MUSHROOM, BRESAOLA, SAKE, BLACK GARLIC, MIMOLETTE, WILD RICE 17

BEEF TATAKI, GRILLED BRIOCHE, COFFEE, HAZELNUT, NECTARINE, MUSTARD 18

BRAISED LAMB CHEEK, REMOULADE, GREEN OLIVE, CRISPY SHALLOT 19

NORDIC SHRIMP, BAGEL, YOGURT, CUCUMBER, RADISH 18

+ CAVIAR PRESTIGE OSCIETRE (+25)

SNOW CRAB, SHISO, LIME, TOMATO, PUNTARELLA, WASABI 25

CAVATELLI, BRAISED LAMB, LAMB BACON, GORRIA, LOUIS D'OR 15

GARGANELLI, DUCK CONFIT, SAGE, BUTTERNUT SQUASH, PARMESAN, CRISPY CHICKEN SKIN 16

LINGUINE, NORDIC SHRIMP, TURNIP^, ARUGULA, PRESERVED LEMON 17

STROZZAPRETI, SMOKED MUSSEL, SQUID, SEA URCHIN, CHORIZO, CRISPY BREAD 18

CAPPELLETTI, BLACK TRUFFLE, MAÏTAKE, PARMESAN 31

BEAURIVAGE FARM'S SUCKLING PIG, KOHLRABI, CRANBERRY, MINT 29

DUCK, SALSIFY, HAZELNUT, CONCORD GRAPE, MUSTARD, BURNT ONION 30

LAMB FROM LOCHETTE'S FARM, CARROT, HAZELNUT, SESAME, CARAMELIZED YOGURT, CUMIN 32

GRILLED ICELANDIC COD, CAULIFLOWER, ROMANESCO, LOBSTER BISQUE 32

TO SHARE

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

HEAD CHEF : JÉRÉMIE CONAN

