

# HOOGAN ET BEAUFORT

\*CHARRED FOCACCIA & BUTTER 3\*

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

AMUSE-BOUCHE OF THE DAY MP

QUAIL, GREEN BEAN, FIDDLEHEAD, MISO, PUFFED RICE 17

BEEF TATAKI, COFFEE, HAZELNUT, PEACH, MUSTARD 18

KING SALMON, CHARRED CUCUMBER, LICHEN, YUZU 19

FOIE GRAS, RHUBARB, BLACK CURRANT, PISTACHIO, VERBENA, BRIOCHE 22

GRILLED OCTOPUS, FINGERLING POTATO, OLIVE, BURNT PEPPER YOGURT 25

CAVATELLI, BRAISED LAMB, LAMB BACON, GORRIA, LOUIS D'OR 17

CAPPELLETTI, RICOTTA, GRILLED MAÏTAKE, PARMESAN, SMOKED BREAD 18

LINGUINE, LOBSTER FROM GASPÉSIE, ARUGULA, YUZU, FIDDLEHEAD 26

BEAURIVAGE FARM'S SUCKLING PIG, TURNIP, LARDON, MORREL 30

BEEF BUTCHER'S CUT, GREEN BEAN, TOMATO, SMOKED EGG YOLK 32/42

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

ATLANTIC HALIBUT, CLAM, CHORIZO, ROMANO BEAN, SMOKED TOMATO 36

GRAIN FED VEAL RACK, ANCESTRAL TOMATO, SORREL, TOKYO TURNIP 40

*TO SHARE*

DRY-AGED PRINCE EDWARD ISLAND RIBSTEAK, CAPPELLETTI, MUSHROOM 110

HEAD CHEF : JÉRÉMIE CONAN

