

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

Mains

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

Sides

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

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.