

SPARKLING

CRÉMANT DE BOURGOGNE

Brut Réserve, Bailly Lapierre, Burgundy, France — 9½ / 55

POL ROGER RÉSERVE

Champagne, Brut, France — 16 / 90

LOUIS ROEDERER, COLLECTION 242

Champagne, Brut, France — 140

RUINART, BLANC DE BLANCS

Champagne, Ruinart, France — 160

TO START

FRENCH BAGUETTE

salted butter — 6½

OLIVES

anchovy — 5½

ALMONDS

smoked & roasted — 5

OEUF MAYONNAISE

egg & anchovy — 8½

PROSCIUTTO CRUDO

100gr. — 15

OYSTERS

OYSRÍ NR.3 IRISH

lemon & mignonette

1 pc. — 4

6 pcs. — 24

OYSRÍ BLOODY MARY

tomato juice, vodka, tabasco & celery

1 pc. — 5

6 pcs. — 30



STARTERS

ONION SOUP	13
<i>croutons & Gruyère</i>	
‘PIZZA’ TUNA	19½
<i>crispy thin filo, cucumber, ricotta & wasabi mayonnaise</i>	
CURED SALMON	17
<i>cucumber, shallot & dill</i>	
DUTCH PALING	18½
<i>smoked eel, toast & potato salad</i>	
ESCARGOTS	13½
<i>half dozen snails w/ herb butter & French baguette</i>	
CARPACCIO OF ROAST BEEF	16½
<i>thinly sliced beef w/ horseradish mayonnaise & rocket</i>	
CAESAR SALAD	16
<i>chicken, anchovy & a perfect egg</i>	
ROQUEFORT & PEAR	16
<i>radicchio, fennel & honey-mustard vinaigrette</i>	
ROASTED BEETROOT	15
<i>goat cheese & candied walnuts</i>	
<i>vegan feta optional</i>	

MAINS

BLACKENED TUNA	31
<i>black pepper coated & soy foam</i>	
ROASTED COD	24
<i>potatoes, mussels & sauce of bouillabaise</i>	
SEA BASS	28
<i>beurre noisette & lemon parsley</i>	
CONFIT DE CANARD	24
<i>Lentilles du Puy & duck gravy</i>	
BISTRO BURGER	21
<i>Cheddar, bacon jam & pickled onions</i>	
HOUSE STEAK (180g)	24½
<i>Bearnaise sauce</i>	
TOURNEDOS (200g)	39½
<i>sauce au poivre</i>	
STEAK TARTARE S/L	18 / 24
ADD POACHED EGG – 1½ ADD OYSTER – 4	
MUSHROOM VOL AU VENT	19
<i>puff pastry & mushroom ragout</i>	
RAVIOLI	21
<i>Gorgonzola, celeriac & sage butter</i>	



THE GREEN TABLE

WHITE WINE

fresh & fruity

COLOMBARD COTES DE GASCOGNE	7	35
<i>Domaine de Guillaman, Midi Pyrénées, France</i>		
SAUVIGNON BLANC	7½	37½
<i>Domaine Caillou, Comté Tolosan, France</i>		
RIESLING ‘WIN WIN’		55
<i>Von Winning, Germany 2023</i>		
GRUNER VELTLINER		55
<i>Schloss Maissau, Weinviertel, Austria 2023</i>		

refined & aromatic

VIOGNIER	8	40
<i>Paul Mas, Languedoc, France</i>		
PINOT GRIGIO	9	45
<i>Pizzolato, Veneto, Italy</i>		
VERDEJO	10	50
<i>José Pariente, Rueda, Spain</i>		
PICPOUL DE PINET		50
<i>Les Equilibristes, Languedoc, France 2023</i>		
ALBARINO		55
<i>Martin Codax, Rias Baixas, Spain 2023</i>		
VERMENTINO		65
<i>Rolle, Chateau Grand Boise, Provence, France 2023</i>		
POUILLY FUME EN TRAVERTIN		75
<i>Domaine Henri Bourgeois, Loire, France 2023</i>		
CHABLIS FEVRE ‘LES PREUSES’ GRAND CRU		170
<i>Marcel & Blanche Fèvre, Bourgogne, France 2021</i>		

full & complex

‘LE GEORGE’ BOURGOGNE BLANC	11	55
<i>Charnay-lès-Mâcon, France</i>		
CHARDONNAY RESERVE	9	45
<i>Dumanet, Languedoc-Rousillon, France</i>		
VERDEJO BELONDRADE ‘THE BLUE ONE’		55
<i>Quinta Apolonia, Rueda, Spain 2023</i>		
CHENIN BLANC		75
<i>Raats Old Vine, Stellenbosch, South Africa 2023</i>		
CHARDONNAY, BERNARDUS		80
<i>Monterey Country, California, USA 2022</i>		
CHABLIS		80
<i>Gilbert Picq, Burgundy, France 2022</i>		
POUILLY FUISSE ‘PIERRE LONGUE’		95
<i>Domaine du Clos des Rocks, Burgundy, France 2022</i>		
VIRE-CLESSE ‘CLOS DU BUC’		95
<i>Domaine Jean-Marie Chaland, Burgundy, France 2021</i>		
CHATEAUNEUF DU PAPE, VIEILLES VIGNES		120
<i>Maison Tardieu-Laurent, Rhône, France 2020</i>		
VIOGNIER, CONDRIEU, AOC ‘LES CHAILLETS’		140
<i>Yves Cuilleron, Rhône, France 2022</i>		
MEURSAULT ‘LES CLOUS’		150
<i>Domaine Raymond Dupont-Fahn, Burgundy, France 2022</i>		
CHASSAGNE MONTRACHET		170
<i>Louis Latour, Burgundy, France 2023</i>		
PULIGNY-MONTRACHET ‘LES TREMBLOTS’		225
<i>Domaine Hubert Lamy, Burgundy, France 2021</i>		



RED WINE

fresh & fruity

MERLOT	7	35
<i>Luc & Jack, Languedoc-Rousillon, France</i>		
PINOT NOIR	11	55
<i>Italo Cescon, Il Tralcetto, Veneto, Italy</i>		
BARBERA D'ALBA		65
<i>Pio Cesare, Piemonte, Italy 2022</i>		
FLEURIE		55
<i>Maison Louis Latour, Beaujolais, France 2023</i>		

refined & aromatic

CÔTES DU RHÔNE	8	40
<i>Les Lauzières, Maison Tardieu-Laurent, France</i>		
RIOJA TINTO CRIANZA DOCA ORGANIC 'LA MONTESA'	11½	57½
<i>Palacios Remondo, Spain</i>		
QUINTA NOVA 'UNOAKED'		55
<i>Douro, Portugal 2022</i>		
RIBERA DEL DUERO		65
<i>Do Jaros, Spain 2021</i>		
MORGON PRESTIGE		75
<i>Domaine Anita, Cru de Beaujolais, France 2022</i>		
HAUT CÔTES DE NUITS		80
<i>Remoriquet, Burgundy, France 2022</i>		
MERCUREY 'EN SAZENAY' 1E CRU		95
<i>Domaine de Suremain, Burgundy, France 2020</i>		
POMEROL		150
<i>Château Bourgneuf, Bordeaux, France 2017</i>		

full & complex

MALBEC, APPELLATIONS LA CONSULTA	10	50
<i>Catena Zapata, Mendoza, Argentina</i>		
SAINT-EMILION GRAND CRU	14	70
<i>Chateau Fougueryat, Bordeaux, France</i>		
VALPOLICELLA RIPASSO SUPERIORE		65
<i>Tedeschi, Capitel San Rocco, Italy 2020</i>		
LE HAUT-MÉDOC DE GISCOURS		85
<i>Chateau Giscours, Bordeaux, France 2020</i>		
PRIORAT, DOCA LES TERRASSES		85
<i>Alvaro Palacios, Spain 2021</i>		
AMARONE DELLA VALPOLICELLA		115
<i>Tedeschi, Veneto, Italy 2021</i>		
CHATEAUNEUF-DU-PAPE		120
<i>Clos Saint Jean, Rhône, France 2020</i>		
CHATEAU GLORIA		140
<i>Saint-Julien, Cru Bourgeois, Medoc, Bordeaux, France 2018</i>		
ORNELLAIA 'LE SERRE NUOVE'	130	250
<i>Tuscany, Italy 2022</i>		
BAROLO		160
<i>Pio Cesare, Piemonte, Italy 2019</i>		
GEVREY CHAMBERTIN 'OSTREA'		160
<i>Trapet Père & Fils, Bourgogne, France 2017</i>		
CHATEAU GISCOURS, 3ÈME GRAND CRU CLASSÉ		225
<i>Chateau Giscours, Margaux, France 2020</i>		

ROSÉ WINE

GEORGE ROSÉ	7	35
<i>Languedoc-Rousillon, France</i>		
AIX ROSÉ	10	50 100
<i>Coteaux d'Aix-en-Provence, France</i>		
BERNARDUS ROSÉ		100
<i>Coteaux d'Aix-en-Provence, France</i>		