



R A W

SHRIMP COCKTAIL • 21
YUZU COCKTAIL SAUCE

OYSTERS • 24
HALF DOZEN
MELON & CHAMPAGNE MIGNONETTE

DUO TUNA GILDAS • 21
CASTELVETRANO, PIPARRA PEPPERS

CAVIAR SELECTION
SALTINES CRACKERS, CRÈME FRAICHE, MIMOSA
AMBER KALUGA 28 GR • 125
ROYAL OSETRA 28 GR • 139
GOLDEN OSETRA 28 GR • 159



S M A L L

CRAB RANGOON • 15
SWEET CHILI SAUCE

FRENCH FRIES • 10
CHIPPERBEC POTATO, ZAATAR

C O M F O R T

CHICKEN WINGS • 17
SHISO POWDER, HOT SAUCE

HOT POCKET • 19
LAMB MERGUEZ, CHARRED BROCCOLINI

HENRY BURGER • 22
BREAD & BUTTER PICKLES, SAUCE DELUXE,
AMERICAN CHEESE, FRENCH FRIES



S H A R E A B L E

HEIRLOOM TOMATO SALAD • 21
CHILI CUCUMBER, CRAB DASHI

BABY GEM SALAD • 16
GREEN GODDESS, FRENCH BREAKFAST RADISH

SKIRT STEAK AU POIVRE • 34
GREEN PEPPERCORN, FRENCH FRIES

D E S S E R T

BASQUE CHEESECAKE • 8
MISO CARAMEL



B R E A D

CRISPY HEAVEN BREAD • 14
TRIO OF HOMEMADE BUTTERS

LARD BREAD • 7
SERVED WARM

PICKLE PLATE • 8
SEASONAL ROTATION OF HOUSEMADE PICKLES

B A R S N A C K S

MARINATED OLIVES • 6
ORANGE, STAR ANISE

MARCONA ALMOND • 7