

Nez

Starter

Classic Beef Tartare, French Fries & Homemade Sauce

\$328

Foie Gras "Rougié" Crème Brûlée & Seasonal Mixed Berries Sauce

\$298

Pâté en Croûte, Chef's Pickles & Lemon Salad

\$298

Salmon Rilette with Trout Roe, Sourdough Toast

\$268

French Bean Salad with Organic Egg Mimosa

\$198

Burgundy Snails Roasted with Garlic & Parsley Butter

\$208

Cold Cut Platter

(Direct from our Farmers)

\$178

Main Course

Moule Marinières with Fresh Herbs, French Fries

\$298

Crustaceans Seafood Soup

\$388

Sole Meunière with Roasted Potato, Sautéed Spinach, Light Lemon Butter

(For 2 pax)

Market Price

Organic Yellow Chicken with Green Asparagus, Morel Mushroom & Yellow Wine Sauce

\$498

Bavette de Bœuf Wagyu with Caramelised Onions, Mashed Potato & Pepper Sauce

\$498