

*A note from Isabel*

*As everyone knows, when Antoine and I met, I was working as a serveuse while attending the Sorbonne for a year. Many have accused me of marrying Antoine for his fortune, but the truth is that when we met I fell in love with him because of how he treated me and my colleagues over many visits to our café.*

*I worked hard to put myself through university, and during that time I cried both tears of pain and tears of joy when serving customers. Now in memory of my dear Antoine, I ask that you treat me and your servers as you would a friend who invited you for dinner and an evening of laughter and bonhomie. In return I'll always have a genuine smile and place in my heart for you, my beautiful friend.*

1/2DZ OYSTERS *gf* 

Daily Selection of East or West Coast  
- Ask Your Lovely Server

## NAKED

SERVED WITH CHAMPAGNE MIGNONETTE,  
HORSERADISH, LEMON · 022

ADD ON *10g Kaviari 'Kristal' Caviar* · MP

## DRESSED FRESH OYSTERS

## SWEET HEAT

SERRANO CHILI, PINEAPPLE, MINT · 024

## TEQUILA SUNRISE

POMEGRANATE, TEQUILA,  
LIME, SMOKED SALT · 025

## ROC-A-FELLA

COGNAC PONZU, TROUT CAVIAR · 028

TRUFFLE HAMACHI SASHIMI 

COGNAC PONZU, TRUFFLE CRÈME  
FRAICHE, PICKLED CHILI, BEET CHIPS · 019

## VENISON TARTARE

JUNIPER MAYO, PICKLED POMEGRANATE,  
PUFFED AMARANTH, QUAIL EGG · 021

SHRIMP COCKTAIL *gf* 

GRILLED WHITE SHRIMP,  
COCKTAIL SAUCE, CAJUN SPICE,  
PLANTAIN CHIPS · 019

## FALAFEL SALAD

GREEN GODDESS DRESSING, FETA,  
PICKLED RED ONION, PEPITAS · 016

## BAKED BRIE

ST-GERMAIN ROSE JAM,  
TOASTED HAZELNUT,  
SEASONAL FRUIT, SAGE,  
ROSE SALT, BAGUETTE · 021

## FRENCH PICNIC

DAILY SELECTION OF CHARCUTERIE  
AND CHEESES, PICKLES, NUTS,  
OLIVES, JELLY AND CRACKERS · 032

BRUSSELS SPROUTS *gf*

MAPLE GASTRIQUE, SMOKED  
BACON, SPICED APPLE PURÉE · 015

## FRITES

HOUSE CUT FRIES,  
BLACK GARLIC AIOLI · 012

ADD ON *Black Truffle* · MP

CHAMPAGNE SHOOTERS  
& CAVIAR BUMPS

2.5G DIAMOND STURGEON KRISTAL CAVIAR  
+ 1OZ PIPER HEIDSIECK BRUT

042

**FOIE GRAS TARTINE**

GRILLED FLATBREAD, FOIE  
GRAS TORCHON, DUCK BACON,  
CHERRY TOMATO · 018

**SEA BREAM** 

WHITE SOYA BEURRE BLANC,  
BROCCOLINI, KALE CHIPS,  
SALSA VERDE · 024

**FRIED CHICKEN**

MAPLE SERRANO HOT SAUCE,  
CORNICIONS, WALNUT DUKKAH · 016

**FRENCH ONION BURGER**

WAGYU BEEF, SECRET SAUCE,  
RED FOX CHEESE, JUS CARAMELIZED  
ONION, PICKLE · 019

**LAMB RIBS** *gf*

GRÉNACHE WINE BBQ SAUCE,  
CRÈME FRAICHE, CHARRED GREEN  
ONION CHIMICHURRI · 023

**ICE CREAM SANDWICH** *gf*

VANILLA SEMIFREDDO,  
ALMOND CAKE, CACAO NIBS,  
PISTACHIO, BLOOD ORANGE · 012

**COFFEE & DONUTS**

BEIGNETS, ESPRESSO CARAMEL,  
BAILEY'S CHANTILLY CREAM · 009

**CAFÉ**

ESPRESSO · 003  
AMERICANO · 003  
LATTE · 004  
CAPPUCCINO · 004  
MOCHA · 005

ADD BAILEYS · 008  
ADD KAHLUA · 008  
ADD AMARETTO · 008

 *Ocean Wise, certified sustainable seafood*

**Allergy statement:**

*We cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.*

# L A T E • N I G H T

MENU IS AVAILABLE 11PM - 1 AM

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BLACK GARLIC AIOLI · 012

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TOASTED HAZELNUT,  
SEASONAL FRUIT, SAGE,  
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CHEF DE CUISINE OLIVIA SEYMOUR