

RESTAURANT
ST. JACK
Vins • Biere • Liqueurs

TO START

OYSTERS*

PICKLED SHALLOT MIGNONETTE
SIX for 19. / TWELVE for 33.

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

SEARED FOIE GRAS TARTINE*

NUTELLA, ROASTED PEAR, HAZELNUT
29.

UN

(PLEASE SELECT ONE)

SALADE ROUGE

TREVISIO, BEET, BLOOD ORANGE, RADISH, CHÈVRE

FOIE GRAS GEMELLI*

MAITAKE, POMEGRANATE SEED, CHERVIL

YELLOWTAIL & PRAWN CEVICHE*

AVOCADO MOUSSE, CHILI, CHULPE CORN, GRAPE, COCONUT

DEUX

(PLEASE SELECT ONE)

TRUFFLE & CELERY ROOT TARTE*

CARAMELIZED FENNEL, BRAISED GREENS, TARRAGON HOLLANDAISE

PETRALE SOLE*

WHITE BEAN RAGOUT, BAYONNE HAM, RED PEPPER, SAFFRON

BRAISED SHORTRIB

POMMES ALIGOTE, PORCINI, BOK CHOY, MADEIRA CREAM

- ADD SEARED FOIE GRAS 27-

- ADD BLACK TRUFFLE 30-

TROIS

(PLEASE SELECT ONE)

D'AFFINOIS CHEESE PLATE

SHERRY BRAISED FIG, VERJUS SYRUP

CHOCOLATE MILLE-FEUILLE

HAZELNUT, PUFF PASTRY, CHANTILLY, GANACHE