

# LA BUVETTE

<b>FEED ME (<i>min 2 pers</i>)</b>	pp 79.00
<b>MARINATED OLIVES</b>	6.50
<b>SMOKED ALMONDS</b>	6.50
<b>SOURDOUGH BAGUETTE &amp; FRENCH BUTTER</b>	6.50
<b>FRESH OYSTER W/ MIGNONNETTE</b>	ea 4.50
<b>CROQUETTES DU JOUR (3)</b>	26.00
<b>HALF DOZEN ESCARGOTS À L'ALSACIENNE</b>	18.00
<b>PORCINI &amp; LENTIL PÂTÉ W/ PICKLED CRUDITÉS</b>	19.00
<b>FRENCH ONION SOUP</b>	19.50
<b>PORK RILLETES &amp; ACCOMPANIMENTS</b>	22.50
<b>DUCK LIVER PARFAIT &amp; SPICED PLUM CHUTNEY</b>	24.00
<b>WAGYU BEEF TARTARE W/ HORSERADISH REMOULADE &amp; GRATED CURED EGG</b>	29.00
<b>FRENCH CAVIAR OSCIETRA STURIA 30g W/ CRÈME FRAÎCHE &amp; BLINIS</b>	129.00
<b>ROASTED BEETROOT, CHICORY, CAULIFLOWER &amp; SPROUTS W/ BECHAMEL &amp; PINE NUTS</b>	22.00
<b>MUSSELS MARINIÈRES W/ CREAM, WHITE WINE &amp; BOUQUET GARNI</b>	29.50
<b>DUCK LEG CONFIT CASSOULET, ROASTED HEIRLOOM CARROTS &amp; JUS</b>	32.50
<b>KING TIGER PRAWNS W/ CAFÉ DE PARIS BUTTER &amp; FENNEL SALAD</b>	36.00
<b>PINNACLE PORTERHOUSE STEAK W/ PEPPER SAUCE &amp; POMMES FRITES</b>	38.50
<b>GREEN LEAF SALAD</b>	9.50
<b>POMMES FRITES w/ HERB MAYO</b>	12.50
<b>L'ASSIETTE DE DEGUSTATION</b>	65.00
<i>a selection of cheeses, charcuterie, terrines, olives, condiments &amp; accompaniments. (serves 2-4 pers)</i>	
<b>CRÈME BRÛLÉE</b>	16.00
<b>DAME BLANCHE – HOMEMADE VANILLA ICE CREAM, BELGIAN CHOC. SAUCE &amp; ALMONDS</b>	16.00
<b>WARM APPLE &amp; CINNAMON TARTE TATIN W/ CRÈME CHANTILLY</b>	16.00