



**DINNER**



## HORS D'OEUVRES

**POPPYSEED MILK BREAD**  
Cultured butter, dill oil 6

**OYSTERS VLADIMIR**  
Herb crème, toasted rye crumbs,  
pickled shallot 21

**POTATO PIEROGI**  
Sour cream, caviar 18

**SOUFFLÉ SUISSESE**  
Sauce mornay 21

**ESCARGOTS**  
'GEORGES PERRIER'  
Hazelnut butter,  
toasted baguette 21

**TUNA TARTARE ♦**  
Crème fraîche remoulade,  
toast points 24

**HERRING UNDER  
A FUR COAT**  
Fingerling potatoes, beets,  
pickled vegetables 18

**BEEF TARTARE ♦**  
Celery root, caviar 26

**LIVERWURST**  
Pistachio, madeira gelée,  
anadama toasts 19

♦ Consuming raw or undercooked eggs, beef, lamb,  
milk products, pork, poultry, seafood or shellfish may  
increase your chances of food-borne illness. 031020



**CONSOMMÉ NANA ♦**  
Chicken, quail egg,  
alpine cheese tuile 21

**FOIE GRAS POCHÉ**  
Chicken consommé,  
winter vegetables 29

## SALADS

**CHICORIES AND HERBS**  
Aged gouda, anchovy-herb vinaigrette 18

## SOUPS

**BORSCHT**  
Golden beets,  
red cabbage, sour cream 16

**SALADE COMPOSÉE**  
Market greens, fennel,  
champagne vinaigrette 17

**BLACK COD**  
Charred caraflex cabbage,  
beurre blanc 36

**LOBSTER À  
L'AMÉRICAINNE**  
Rice pilaf 56

**CELERY ROOT  
AU POIVRE**  
Black trumpet mushrooms 27

**VEAL GOULASH**  
Roasted peppers, dumplings 33

**TAFELSPITZ FRANZ  
JOSEF**  
Poached short rib and brisket,  
kohlrabi and potato fondant 38

**DOVER SOLE**  
Sauce meunière 54

**COULIBIAC DE  
SAUMON ♦**  
Mushroom duxelles,  
lemon rice, trout roe 35

**WIENER SCHNITZEL**  
Crushed potatoes,  
cucumber salad 36

## ENTREES

**CHICKEN KIEV**  
Pommes purée 29

**FILET DE BOEUF ♦**  
King oyster mushrooms,  
sauce bordelaise 58

**CHOU FARCI**  
Foie gras-stuffed cabbage,  
duck breast 46

**FEUILLETÉ AU  
POULET**  
Puff pastry, heritage chicken,  
black truffle 38

