



1855's MENU

Three course menu **\$69**

Add Wine Pairing **\$45**

 Add Premium Wine Pairing **\$90**

STARTERS

Le Thon

Sliced tuna filet seared on one side, lemon vinaigrette, cucumber, endives

 *Bourgogne, Olivier Leflaive, "Les Sétilles", 100% Chardonnay 2020*

Le Foie Gras

Seared Foie Gras, brioche, cherry jam, caramelized walnuts

 *Loire Valley, Château l'Anglican, Muscadet "Granit" 2009*

Les Asperges

Green asparagus tempura, oyster mushroom cream, chives, sea salt

 *Bourgogne, Dom Megard, Pommard, 100% Pinot Noir 2017*

MAIN COURSES

Le Filet Mignon

Rossini - add seared Foie Gras **-\$14**

Tenderloin, baby carrots, potato fondant, mustard seeds, basil oil

 *Bordeaux, Château Coufran, "Haut-Médoc", Cabernet sauvignon & Merlot 2009*

La Truite

Pan seared trout, spinach, green beans, butter & lemon sauce

 *Bourgogne, Dom des Petits Champs Lins, Meursault "Les Tillets", 100% Chardonnay 2019*


Le Chou-Fleur

Cauliflower steak, lentils, lemon, capers, white bean purée, peanuts, harissa

 *Bourgogne, Dom Rateau, "Beaune 1er Cru Les Bressandes" 2019*

Le Canard

Duck breast, carrot purée, baby turnips, red wine & orange sauce

 *Bordeaux, Pomerol "Château Plince", Merlot & Cabernet 2017*

DESSERTS

Selection from the dessert menu

 *Porto, 20 years old, Quinta Santa Eufémia*