

# Sottise

## — FRUITS DE MER —

### SOTTISE TOWER...123

OYSTER W/ STEAK TARTARE...7

TUNA TARTARE...12

JUMBO TIGER PRAWN...5

OCTOPUS CONSERVA...14

BOQUERONES...11

CRAB W/ AVOCADO...18

RAINBOW TROUT ROE / USA...2oz...28

MALOSSOL CAVIAR / ITALY...28.4g...66

SIBERIAN CAVIAR / MADAGASCAR...30g...110

KALUGA CAVIAR / CHINA...30g...150

## — A LA CARTE —

FRESH BAGUETTE *french butter* 3.75

DEVILED EGGS *capers, cornichon tapenade, crispy pork* 5.50 *add roe* 8 GF

PEA & MINT SOUP *creme fraiche, pistachio, snap pea* 9.25 GF V

TARTARE DE BOEUF *egg yolk, dijon, caper, cornichon, crispy shallot, toast* 19.50

LITTLE GEMS *haricot verts, radish, shallot, pistachio, grana, lemon, garlic* 15.75 GF V

ROASTED BEETS *horseradish, crema, browned butter almond, dill* 16.50 GF V

SALMON RILLETTE *creme fraiche, trout roe, caper, shallot, ritz* 18.25

SCALLOP CRUDO *tangerine, lime, mint, pistachio* 22.75 GF

FROMAGE PLATE *12 month comté (Jura), mimolette (Lille)*

*roquefort blue (Roquefort-sur-Soulzon)* 15.25 GF V

BAKED BRIE *pear, hazelnut, calvados honey, baguette crisps* 17.25 V

CHERRY TOMATO CROSTINI *herbed goat cheese, confit cherry tomato, grilled sourdough* 18.50 V

ASPARAGUS *butter poached, hollandaise, soft boiled egg, almonds* 19.25 V

ESCARGOT DE BOURGOGNE *garlic butter sauce, parsley* 20.25 GF

STEAMED MUSSELS *in a fumet w/ garlic & creme fraiche* 18.50 GF

## — PLATS —

CROQUE MADAME *jambon, comté, fried egg* 23.50

PISTOU PASTA *linguine, basil, grana, pistachio* 24.25 V

LE CANARD *grape, hazelnut, calvados honey, five spice* 42.75 GF

BEEF BOURGUIGNON *shortrib, jus, pommes purée, pea, mushroom* 49.50 GF

PORK TOMAHAWK *(limited availability) cassoulet beans, kale, gremolata* 65.25 GF