LORD STANLEY

SNACKS

Warm gougères with pickled ramps and parmesan . . . 4 each
Panisse frites with romesco sauce . . . 6
Smoked mussels in paprika oil with aïoli
and grilled sourdough . . . 11

CAVIAR

Tsar Nicoulai Reserve caviar served with crispy Yukon gold potato, crème fraîche, fava leaf and cured egg yolk ... 4 g. for 24 / 1 oz. for 120

STARTERS

Chicory salad with pink lady apple, walnuts, shiso and a honey vinaigrette . . . 18

Jumbo asparagus with saucisson, fennel, carrot and chilled nage . . . 17

Hamachi crudo with white kimchi, toasted and seasoned nori, perilla oil . . . 21

Beef tartare with hazelnut, paprika, watercress and toasted sourdough . . . 20

MAINS

Ricotta gnudi with morel mushrooms, fava beans and Brillat-Savarin cheese . . . 27

Halibut in fumet vert with wilted greens and coriander blossoms . . . 33

Wild Alaskan King salmon in beurre blanc with its roe, artichokes and sorrel . . . 37

Grilled beef short rib, English pea, parmesan, red wine jus . . . 33

Liberty Farms duck leg confit, served with lentils, lardons and frisée salad . . . 32

Whole Half Moon Bay Petrale sole, breaded and fried, served with sauce gribiche and pommes frites . . . 44

Aged Wagyu 'côte de boeuf' served with shallot jam, red wine jus, beurre maître d'hôtel and pommes dauphinoise . . . 98

PLATS du JOUR

MONDAY - POULET ROTI A LA PROVENÇAL Half roast hen, green salad and asparagus . . . 29

TUESDAY - 'ROYALE WITH CHEESE'

House ground burger, potato bun, caramelized onion jam, dill pickle and Gruyere cheese, with pommes frites & aioli . . . 28

*All served with a choice of house beverage

WEDNESDAY - 'COCHON A LA TONKATSU'

Breaded and fried pork chop with Japanese curry, granny smith apple and shiso . . . 32

THURSDAY - SOLE POTAGERE

Fillet of sole with Spring vegetables and beurre blanc . . . 31

FRIDAY - STEAK FRITES

Grilled Wagyu bavette with sauce au poivre, pommes frites & aioli . . . 33