D R I F T



Easy To Share

CAVIAR	30G	50G	125G
Drift Oscietra	395	595	950
Drift Kaluga	750	1,850	
Drift Beluga	2,450		
OYSTERS	3PCS	6PCS	12PCS
Amelie Special (s)	150	300	600
CHEESE PLATTER			250
An elegant selection of truffled Camembert, Parmesan, ar served with Kalamata olives and assorted nuts (D)	nd Comté,		
TRUFFLE CAMEMBERT			275
Warm melted camembert cheese, served with toast (D,G)			
SALMON RILLETTE			150
Salmon roe, dill, croutons (F)			
$Cold$ \mathbb{Y}_{+}			



SEABASS CARPACCIO Orange juice, yuzu, truffle vinaigrette, crispy cabbage (f)	155
MARBLED FOIE GRAS WITH TRUFFLE "TERRINE" Roasted peach chutney, spiced gingerbread	165
TUNA TARTARE AND CAVIAR Diced fatty tuna, spicy tomato sauce, noir de noir caviar, chips (F)	275
WAGYU BEEF TARTARE Hand cut beef with capers, cornichons, mustard, and a hint of hot sauce (MU)	160



HAY-SMOKED PRAWNS IN BUTTER Succulent prawns gently smoked over hay and finished with aromatic shrimp heads (s,d)	155
BRITTANY SCALLOPS Lobster bisque emulsion, samphire, hazelnut-butter Jerusalem artichoke purée, garlic cream, and garlic chips (s,d)	170
SAINT-PIERRE (JOHN DORY) Roasted cauliflower with hazelnut butter, pickled cauliflower, seaweed powder (f,d)	175
DUCK CONFIT CANNELLONI Duck jus lacquer, creamy Roscoff onion and truffle sauce (6)	195
WAGYU BEEF TENDERLOIN Sage-infused beef jus, cloud of dauphinois gratin (D)	255
To Finish	
THE RASPBERRY DELIGHT (G,D)	60
1000 FEUILLES PISTACHE (G,D)	60

