



MENU DÉGUSTATION

BIG EYE TUNA "EN VOYAGE PERUVIEN"

Tuna Chopped And Sliced, Roasted Chicken Skin, Aji Limo Leche De Tigre
Avocado, Red Onion, Huile D'Olive, Fresno Pepper

Wine Pairing - Champagne, Pierre Trichet - Extra Brut - Premier Cru - NV

CITRON ROASTED LOBSTER

Smoked Brown Butter Espuma, Smoked Vidalia Onion
Grilled Maui Heart Of Palm, Shiitake Mushroom Duxelle

Wine Pairing - Bordeaux Blanc - Château Roquefort - 2021

MILLEFEUILLE RIS DE VEAU A LA TRUFFE NOIRE

Black Truffle Millefeuille Of Sweetbread
Apple & Celery Root, Fond De Poulet Rôti Parfumé Au Vin Jaune, Bloomsdale Spinach

Wine Pairing - Mercurey - Premier Cru - La Chassière - Charton - 2022

ROASTED DUCK BREAST

Amaretto Jus, Poire Jam Scented With Timur Pepper
Marcona Almond Salted Praline, Smoked Crispy Skin, Grilled Lettuces

Wine Pairing - Saint-Emilion, Cote De Baleau, Grand Cru, Philippe Cuvelier, 2018

CANNELÉ DE BORDEAUX

Black Truffle Gelato, Burnt Honey Espuma, Rum Mousseline, Crispy Honey

Wine Pairing - 10 yr Tawny Porto - Sandeman

FIVE COURSE MENU

\$168 Per Person Food Only / \$15 Tasting Cheese / \$79 Wine in Five Pairings

PAIN • BEURRE • HUITRES • CAVIAR

PAIN ÉPIS Épis Bread & Butter Board, Sel Gris 7

BEURRE BORDIER + PAIN ÉPIS 12

Ghana Chocolate & Cocoa Nib

Olive Oil & Lemon

Roscoff Sweet Onion

French Wild Garlic Ramps & Kampot Pepper

Black Winter Truffle

DES HUITRES

Oysters Du Jour On The Half Shell, Ginger-Champagne Mignonette, Shallot-Rosé Wine Mignonette - MP

CAVIAR KALUGA SARRASIN TARTE Crème Fraiche A L'Aneth, Quail Egg Mimosa, Blinis - 1oz 89

SALADE • CHARCUTERIE

ICEBERG BLOCK Baby Red Oak & Celery Root Salad, Green Celery, Apple
Shaved Beemster Grand Cru Cheese, Toasted Pine Nuts, Yuzu-Mustard Vinaigrette 20

SPANISH QUINOA SALAD Quinoa, Frisée, Arugula, Chorizo Palacio, Manchego Cheese,
Toasted Pine Nuts, Piquillo Peppers, Smoked Paprika Vinaigrette 19

SALADE AMELIA Chopped Salad, Little Gem, Kale, French Feta, Celery, Cucumber, Mint
Tomato, Avocado, Caramelized Pumpkin Seed, Raw Golden Beets, Honey-Grapefruit Vinaigrette 16

CHARCUTERIE (Will Change Periodically)

TRUFFLED PATÉ EN CROUTE OF DUCK LIVER MOUSSE

Sauterne Gelée, Duck Prosciutto, Petite Salad, Walnut Onion Petit Pain 28

MAISON DE LA TRUFFE PARIS - TRUFFLE & MASCARPONE BRIE CHEESE

Bourbon Bliss Maple, Apple & Onion Jam, Baguette 3oz 28 (When Available)

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illnesses. Normal Kitchen Operations Involve Shared Cooking And Preparation Areas. Cross-Contact With Other Foods May Occur During Production. We Are Therefore Unable To Guarantee That Any Menu Item Is Completely Free From Any Particular Allergen.

ALMOST RAW - PRESQUE CRU

CAPE MAY SCALLOPS CRUDO

Basil Emulsion, Dehydrated Strawberry, Citronette, Petite Basil, Strawberry-Lime-Yuzu Gelée 25

BROWN BUTTER AUSTRALIAN KONA CRAB

3oz, Nira Garlic Chive Emulsion, Tartare of Artichokes Heart, Coriander, Tomatoe & Red Onion Tartare 29

CRUDO OF KONA KAMPACHI YELLOWTAIL

Red Apple Balsamic & Soy Jus, Salted Lemon Curd, Toasted Coriandre
Fuji Apple & Asian Pear, Sel Gris 24

TARTARE FILET DE BOEUF

Beef Tallow Poached Yolk, Pickled Cauli-Caviar, Truffle Crème, Toast 29

SCALLOP CRUDO

Medjool Date, Roasted Hazelnut, Crustacean Brown Butter
Shrimp Head Chutney, 10 Year Old Balsamic, Lime & Yuzu Kosho 26

SASHIMI HAMACHI • CITRONETTE • MANGUE • CORIANDRE FRAICHE

Hamachi Sashimi, Mango-Yuzu-Jalapeno Sorbet, Lemon Oil, Green Onion, Micro Cilantro 22

LITTLE DISHES - PETIT PLATS

SOUPE DE GAMBAS "COMME AU PAYS BASQUE" Chorizo Brunoise, Pequillo Peppers, Diced
Blue Prawns, Petite Cilantro, Lime Zest, Cinnamon Infusion, Scallion, Garlic Aioli & Pain Grillé 26

PETIT TAGINE OF GRILLED LAMB RIBEYE + LAMB MERGUEZ SAUSAGE + PRAWN

Mint Emulsion, Almond Charmoulah, Steamed Harissa Couscous, Dates, Apricot & Chick Peas, Petite
Coriandre 32

SEPPIA & SCALLOPS "UN JOUR EN PROVENCE"

Jus De Poulet "Olives-Anchois", Orange Zest, Sweet Garlic & Garlic Chives Risotto, A Touch Of Bottarga 30

BONE MARROW • GRILLED OCTOPUS

Japanese Style Butter Roasted
French Style Garlic & Parsley Butter Roasted, A Touch Of Bordelaise, Tartines 41

ENTREES - LES PLATS

AGED SPANISH VINEGAR CARMELIZED PORK BELLY CONFIT

One Large White Sweet Corn Canneloni, Jam Of Shishito Pepper & Sweet Onion, Madeira Demi Jus 30

LARGE DIVER SCALLOPS & MANILLA CLAMS A LA VONGOLE

Fresh Linguine, Lemon Zest, Parsley, Garlic And Chablis 45

With Bottarga Add 16

RETOUR DU MARCHÉ À POISSON

Market Fish, Roasted Sunchoke Trio, Chicken Jus À L'Orange 55

PAVÉ DE BOEUF BRAISÉ • MOUSSELINE DE POMME DE TERRE

Angus Braised Boneless Short Rib

Robuchon Style Potato Purée With Buckwheat Bordier Butter, Seasonal Wild Mushrooms 54

SMOKED & ROASTED SRF PORK TENDERLOIN AU CALVADOS

Brown Butter Roasted Apples, Celery Root Puree, Calvados Jus 36

HOMARD FLAMBÉE AU PORTO

Lobster Flambée With Ruby Port And Shallots, Petit Risotto Of Delta Asparagus

Shaved Asparagus À Cru, Petite Soupe D'Asperges Au Noilly Prat 68

MESQUITE COLD SMOKED AND ROASTED DUCK BREAST

Amaretto Jus, Poire Jam Scented With Timur Pepper

Marcona Almond Salted Praline, Smoked Crispy Skin, Grilled Lettuces 51

COQ AU VIN AU JULIÉNAS

Chicken Coq Au Vin, Fresh Linguini, Cremini Mushrooms, Honey Bacon, Carrot, Celery & Onion 30

DANS UN SAUTOIR • FILET AU POIVRE

8oz Roasted Angus Beef Filet, Tellicherry Black Pepper Sauce Au Poivre, Pommes Frites

Mustard Frilly Red & Watercress Salad, Buttermilk Red Onion Vinaigrette 58

O.C.R Pommes Frites 8

Pommes Frites 4

Split Charge 5 - Corkage Policy 45 Each (750 ml) Maximum Of 2 Bottles Per Party
A 20% Gratuity Will Be Added To Parties Of Six Or More Cake Cutting Fee 7 Each



DESSERT

HOTEL CRILLON PARIS RIZ AU LAIT OR “ELEVATED RICE PUDDING”

Tahitian Vanilla Rice Pudding, Basmati Espuma , Cremeux Macadamia Nut, Salted Caramel Décuit A La Crème
Crispy Mango, Fresh Mango, Langue De Chat Cookie 19

NAPOLEON INDIVIDUEL COMME UNE “BANANA CREAM PIE”

Banana Caramel, Vanilla And Banana, Liquor Cremeux, Pecan Salted Graham Cookie Brittle, Crème Fraiche,
Banana Jam Scented With Rum De Martinique 19

APPLE TARTE Almond Frangipane, Crème Fraiche Mousseline, Calvados & Caramel Gelato 20

BETWEEN A PAVLOVA & A VACHERIN

Grapefruit Mousseline, Grand Marnier And Pamplemousse Ice Cream, Biscuit Joconde Hazelnut, Grapefruit Gel,
Meringue, Tahitian Vanilla Crème 19

CHOCOLATE SOUFFLÉ CAKE Toffee Streusel & Mango, Coconut Gelato, Liquid Praline Chantilly 16

CHAMBORD MARINATED RASPBERRIES & TAHITIAN VANILLA CRÈME BRULÉE

Biscuit Hazelnut Succes Cake 17 (Limited Quantities Daily)

MAISON DE LA TRUFFE PARIS - TRUFFLE & MASCARPONE BRIE CHEESE

Bourbon Blis Maple, Apple & Onion Jam, Baguette 3oz 28 (When Available)

TWO SORBETS 11

FROMAGERIE - ALL ACCOÛTREMENTS Four Cheeses 23, Honeycomb 2

SOFT & SEMI SOFT

Affinois Double Crème, Cow, France

Boursin Truffle, Goat, USA

Moses Sleeper, Cow , Jasper Hill Vermont USA

Willoughby Jasper Hill Vermont, Cow , USA

Barberouge Barbichette, Goat France

Chabichou, Goat, France

Taleggio, Italy

BLUE

Fiore Di Arancia, Blue, Cow, Italy (Add \$2)

Gorgonzola Dolce, Blue, Italy

HARD

Aged Valencay, Loire Valley, Goat

Prairie Breeze, Milton Creamery, USA, Cow

Van Tricht OG Goat, 18 Months, Belgium (Add \$3)

Beemster, 26 Months Gouda, Cow, Netherlands

E-GIFT CARDS & PHYSICAL GIFT CARDS ARE AVAILABLE AT RESTAURANT
OR ONLINE AT MARCHEMODERNE.NET

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illnesses. Normal Kitchen Operations Involve Shared Cooking And Preparation Areas. Cross-Contact With Other Foods May Occur During Production. We Are Therefore Unable To Guarantee That Any Menu Item Is Completely Free From Any Particular Allergen.