



ENTRÉES

Pressed mi-cuit foie gras, yellow pepper compote, chutney, and homemade brioche.	\$ 19.500
Provençal octopus, ratatouille, and crispy rice.	\$ 14.500
Truffled egg, mushroom, smoked bacon and parsley.	\$ 9,200
Mixed greens, vegetables & sprouts with raspberry vinegar.	\$ 6.500
Oxtail & marrow ravioli served with Swiss chard.	\$ 8.500
Seafood mosaic, native potatoes and seaweed.	\$ 12.500
Fresh oysters with lemon & shallot vinaigrette. (6 pieces)	\$ 12.500
(12 pieces)	\$ 23.000

PLATS

Angus tenderloin à la Bordelaise (Angus tenderloin, red wine sauce and marrow, crispy pommes Anna).	\$ 24.500
Duck magret, lime gastrique, mousseline of peas and seasonal vegetable pearls.	\$ 25.500
Trout meunière, creamy chilote and glazed carrots.	\$ 22.500



Risotto with mushrooms and morels.	\$ 19.500
Rossini-style shredded rabbit with fried polenta.	\$ 19.500
Golden conger eel confit, bisque sauce, and spinach croquette.	\$ 19.500

FROMAGE

Daily selection of domestic and imported cheeses.	\$ 15.500
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DESSERTS

Traditional crème brûlée.	\$ 7.500
Sugarless Tiramisù.	\$ 7.500
Selection of ice creams.	\$ 7.500
Chat Noir Cup (vanilla ice cream, whipped cream, praline, cocoa sablé, hazelnut, and chocolate sauce)	\$ 7.500
Dessert Cart. (price per dessert)	\$ 7.500



Platos reconfortantes y atemporales, especialmente diseñados para nuestros huéspedes,
disponibles para disfrutar en cualquier momento del día.

**Timeless, comforting dishes, specially crafted for our guests,
available to enjoy at any time of the day.**

Caesar Salad with Grilled Chicken	Fresh lettuce, grilled chicken, Parmesan cheese, homemade croutons and homemade Caesar dressing.	\$	9.500
Signature Club sandwich	Bacon, chicken, tomato confit, romaine lettuce Beaufort cheese and egg, served with French fries or salad.	\$	12.500
Hamburger	150g free-range beef, Camembert cheese, Caramelized onions and lettuce, with homemade French fries.	\$	12.500
Ravioli of the day	Roasted tomato sauce and Parmesan cheese.	\$	11.500
Grilled Beef fillet	Served with gratin dauphinoise and red wine sauce.	\$	17.500
Salmon fillet	With beurre blanc sauce, rustic purée, and vegetables.	\$	12.500
Chicken consommé	Served with angel hair pasta and fresh parsley.	\$	6.500



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PARA PICOTEAR

Chat Noir Platter (cheese, cold cuts, and salmon mousse).	\$ 17.500
Bourguignon empanadas (5 pieces)	\$ 14.500
Duck platter: rilette, cured ham, croquette, and spring roll.	\$ 19.500
Endive stuffed with Roquefort cheese and walnuts, mini salmon croquette with tartar sauce, and fried oyster mushrooms with truffle	\$ 15.500

CHILDREN MENÚ

Breaded chicken fillet, ketchup, and French fries.	\$9,500
Pasta of the day with pomodoro or Alfredo sauce.	\$9,500



À toute heure
A toda hora

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DESSERTS

Sugar-free Tiramisù	\$ 7.500
Fresh fruit plate.	\$ 7.500
Dessert of the day.	\$ 7.500
Ice cream selection.	\$ 7.500
Chat Noir Cup (vanilla ice cream, whipped cream, praline, cocoa shortbread, hazelnut, and chocolate sauce)	\$ 7.500