



## PLATTERS

<b>Chat Noir</b>		\$ 17,500
Cheeses, cold cuts, and salmon mousse		
<b>Empanadas Noir</b>		\$ 14,500
Filled with Burgundy-style beef in its own juices		
<b>Duck Noir</b>		\$ 19,500
Rillettes, house-cured ham, croquette, and spring roll		
<b>Gourmet Noir</b>		\$ 15,500
Endive stuffed with Roquefort cheese and walnuts, mini quiche, salmon croquette with tartar sauce, and fried mushrooms (oyster with truffle cream)		
<b>Fresh oysters</b>	(6 pieces)	\$ 12,500
With lemon & shallot vinaigrette	12 pieces)	\$ 23,000
Selection of domestic and imported cheeses		\$ 15,500

## 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
“Chat Noir” tartare Semi-raw / semi-cooked beef and cured egg yolk	\$ 10,500
Creamy mussels marinière In a white wine, tomato, and parsley broth, served with homemade fries.	\$ 8,500
Seafood mosaic, native potatoes and seaweed.	\$ 12.500
Grandma “Armance”’s onion soup. A traditional take on this French classic.	\$ 7,500
Burgundian escargots (subject to availability) Served with parsley and garlic butter in the shell.	\$ 8,500

## 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 carrot sauce.	\$ 22,500
Homemade cuttlefish tagliatelle With seafood ragout.	\$ 17,500
Tournedos Rossini Classic filet medallion, foie gras, and truffle sauce.	\$ 25,500



Risotto with mushrooms and morels.	\$ 19,500
Rossini-style braised rabbit with fried polenta.	\$ 19,500
Golden confit conger eel, bisque sauce, and spinach croquette	\$ 19,500
Franck's Boeuf Bourguignon Prepared with slow-cooked shoulder.	\$ 16,500
Confit duck pithivier (25 min) In pastry	\$ 23,500

## 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
Chat Rouge Cup Raspberry ice cream, meringue, chantilly cream, dehydrated raspberry and tuile.	\$ 7.500
Dessert Cart. (price per dessert)	\$ 7.500