

justine's
MENU DU JOUR

CAVIAR

Black River Russian Ossetra, 20g
Uruguay

*with smoked heirloom potato gaufrettes,
sieved egg, shallot brunoise, chive, and
housemade crème fraîche*

Royal Grade 100
Imperial Grade 120

Chou-fleur au Gratin

*roasted cauliflower, garlic & thyme cream,
parmesan, herbed breadcrumb*

15

Salade Niçoise

*confit yellowfin tuna, haricots verts,
Occitan potatoes, castelvetrano olives, tomato
soft egg, anchovy-Dijon vinaigrette*

35

Palourdes au Vin Rouge

*littleneck clams in red wine & tomato broth,
with pork sausage, leeks & grilled bread*

40

LES DESSERTS

Poire à la Beaujolaise

*white wine poached pear with
Provençal green tea ice cream and
brandy snap cookie crumbs*

16

Profiterole

with brown butter ice cream & chocolate sauce

14

Crème Brûlée 12

Mousse au Chocolat 12

Sorbet Duo 8