

# DINNER

**STEAMED MUSSELS**  
onions, tomato, olives, harissa 14

## FOR THE TABLE

**LAMB & BEEF ADANA KEBABS**  
couscous, minted cucumber tomato 26

**THREE CHEESE PLATE**  
quince paste, toast points 15

**HUMMUS**  
pita chips 11

**LAMB MEATBALL SLIDERS**  
fontina, pretzel bun 14

## APPETIZERS

**LOBSTER & MUSHROOM SOUP**  
merguez dumplings, harissa oil 10

**MARKET SALAD**  
endive, mizuna, apples, cherry tomatoes, fennel,  
pomegranate dressing 12

**CLASSIC CAESAR**  
anchovies, croutons, parmesan 11

**ARTICHOKE & ASPARAGUS SALAD**  
fennel, arugula, dijon vinaigrette 13

**CUMIN ROASTED BEETS**  
arugula, extra virgin olive oil 13

**CONFIT PORK BELLY SALAD**  
pickled beets, pickled ramps, maitake mushrooms 15

**CRAB SALAD**  
creamy avocado, baby arugula, french dressing 15

**ROASTED BONE MARROW & DUKKA**  
honey, mint, pistachios 11

**GRILLED OCTOPUS**  
white bean salad, roasted tomatoes 15

## ENTRÉES

**SEVEN VEGETABLE TAJINE**  
turnips, carrots, zucchini, butternut squash, eggplant,  
chick peas, peppers, golden raisins 23

**SEARED SALMON**  
lentil stew, marrow, swiss chard 24

**PAN CRISPED SKATE**  
quail egg, red wine braised cabbage 22

**BAKED BRANZINO**  
mini ratatouille 27

**ROASTED CHICKEN**  
frites, mesclun, rosemary jus 23

**LAMB TAJINE**  
chick peas, root vegetables, preserved meyer lemon 26

**1200 MILES BURGER**  
braised short ribs & fontina,  
pretzel bun, frites, harissa ketchup 16

**HOUSEMADE MERGUEZ SAUSAGE**  
moroccan spices, couscous, chick peas 22

**RIGATONI & LAMB MEAT BALLS**  
tomato sauce, cumin 21

**GRILLED RIBEYE**  
frites, watercress, parsley butter 35

## SIDES 8

**FRITES**

**COUSCOUS & CHICK PEAS**

**GREEN & WHITE ASPARAGUS**

**BRUSSEL SPROUTS**

**HARICOTS VERT**

**SWISS CHARD**

**EXECUTIVE CHEF PIERRE ROUGEY**

20% GRATUITY WILL BE ADDED TO PARTIES 6+