

C H A M P A G N E

Laherte Frères "Ultradition" Extra Brut N/V, 100 ml	16
Larmandier-Bernier Blanc de Blanc "Latitude" Extra Brut N/V 100 ml	26
Krug "Grande Cuvée" 172 ^{ème} Brut N/V, 100 ml	65

C O C K T A I L S

White Rowanberry Negroni	14
Oyster Martini	14

N O N - A L C O H O L I C D R I N K S

Kombucha	7
Negroni Zero	10
Spruce	10

O Y S T E R S

Gillardeau N°5	7
La Friandise	9

P L A T T E R S

Barents Seafood Platter for Two	120
Kaluga Caviar	180

*If you have a food allergy or intolerance, please inform your waiter when placing your order.
We respectfully request that the entire table dines from either of the tasting menus or ALC.
A service charge of 10% will be added to the bill for groups of 6 or more.*

B A R E N T S S E A S O N S

Scallop

Chorizo, Onion

Churros

Shrimp, Cucumber, Quince

Brown Crab

Potato, Jerusalem Artichoke, Black Truffle

Smoked Carp

Kaluga Caviar, Sourkraut, Kombu

Venison

Pear, Chocolate, Heather

Black Tea

Quince, Meadowsweet

Pear

Vanilla, Chocolate

140

Pairings

Sommelier Choice 115

Fine & Rare Wines 295

Non-alcoholic Drinks 75

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B A R E N T S C L A S S I C S

Smoked Eel

Oysters, Velouté, Spruce

or

Potato

Jerusalem Artichoke, Black Truffle

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Cauliflower

Sourdough Starter, Black Truffle, Pedro Ximenez Sauce

or

Monkfish

Pumpkin, Bisque, Rutabaga

or

Venison

Mushrooms, Port Wine Sauce

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Pear

Vanilla, Chocolate

or

Ricotta

Yogurt, Apple Velvet Sauce

85

Pairings

Sommelier Choice 55

Fine & Rare Wines 150

Non-alcoholic Drinks 40

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S T A R T E R S

Chawanmushi with Mushrooms and Vegetarian Ramen	18
Polenta with Brown Crab and Chipotle Sauce	26
Smoked Eel with Grilled Oysters and Velouté Sauce	40
Sea Scallops with Anchovies, Tarragon Oil and Onion Jus	36
Grilled Mackerel with Pine Nut Relish and Sabayon Sauce	22
Stuffed Quail with Gooseberry and Madeira Sauce	30

M A I N C O U R S E S

Cauliflower in Sourdough Starter with Black Truffle and Pedro Ximenez Sauce	24
Diver Scallops in Peppercorn Sauce	59
Monkfish Fillet, Pumpkin and Shellfish Cream with Vin Jaune Sauce	56
Dover Sole with Caviar and Trout Roe for Two Persons	95
Venison Fillet with Seasonal Mushrooms and Port Wine Sauce	46

S I D E S

Dauphinoise Potatoes	10
Tomato Tarte Tatin	10
Raspberry Vinegar Glazed Chicory	10

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