

## 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 <sup>ème</sup> Brut N/V, 100 ml	65

## C O C K T A I L S

Oyster Martini	14
White Rowanberry Negroni	14

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

Kombucha	7
Negroni	10
Spruce	10

## O Y S T E R S

Gillardeau N°5	7
La Friandise	9

## C A V I A R

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 the tasting menu or à la carte.  
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

## **Amuse Bouche**

Oyster, Brown Crab

## **Pikeperch**

Horseradish, Blackcurrant Buds

## **Scallop**

Onion, White Chocolate, Kaluga Caviar

## **Catfish**

Spring Onion, Tomatoes, Cucumbers

## **Smoked Eel**

Potato, Sour Cream, Sorrel

## **Venison**

Juniper, Honey, Cabbage

## **Pine**

Strawberries, Spruce, Pinecone

## **Rhubarb**

Lavender, Champagne, Meadow Flowers

140

## **Pairings**

Sommelier Choice 115

Fine & Rare Wines 295

Non-alcoholic Drinks 75

*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 the tasting menu or à la carte.  
A service charge of 10% will be added to the bill for groups of 6 or more.*

## 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

~

### **Cauliflower**

Sourdough Starter, Black Truffle, Pedro Ximenez Sauce

or

### **Monkfish**

Pumpkin, Bisque, Rutabaga

or

### **Venison**

Mushrooms, Port Wine Sauce

~

### **Pear**

Vanilla, Chocolate

or

### **Ricotta**

Yogurt, Apple Velvet Sauce

85

### **Pairings**

Sommelier Choice 55

Fine & Rare Wines 150

Non-alcoholic Drinks 40

*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 the tasting menu or à la carte.  
A service charge of 10% will be added to the bill for groups of 6 or more.*