



La Crématoire

RESTAURANT

HORS D'ŒUVRES

CAVIAR SERVICE 115

1oz kaviari caviar 'Ossetra', served with its garniture & blinis

CAULIFLOWER SOUP 19

served with its fleurettes

BEET AND ENDIVE SALAD 21

roasted beet trio, blue cheese, endive, horseradish, truffle vinaigrette

BURRATA 21

tomatoes, yellow peach, basil, balsamic

LE CEVICHE 24

flake, shrimp, leche de tigre

TOMATO CARPACCIO 19

black olives, feta & herbs de Provence

ATLANTIC SMOKED SALMON 25

diced shallots, capers, chives & blinis

STEAK TARTARE 25

traditionnal filet of beef tartare & potato gauffrette

DUCK RILLETTE 27

shredded duck confit, cornichons, onions, mustard, mache & toasted baguette

CLASSIC ESCARGOT 26

garlic & parsley butter

VEAL SWEETBREAD 25

assortments of local mushrooms, madeira sauce

HUDSON VALLEY FOIE GRAS 39

roasted cherry, ruhbarb compote, duck jus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

LES PATES TASTING

RAVIOLES DU ROYAN 55

lobster tail, ravioles, english peas, herbs sauce

HOMEMADE RAVIOLI 30

spinach & mushroom, aged parmesan

POTATO GNOCCHI 50

fresh black summer truffle

LES POISSONS

LA CREMAILLERE BOUILLABAISSE 48

seafood medley & fish, saffron broth, croutons & rouille

DOVER SOLE 79

assortement of glazed vegetables pearls, caviar & champagne sauce

SEARED SEA SCALLOPS 48

diced zucchini, chanterelle mushrooms, bacon cauliflower purée, basil sauce

FILLET OF TROUT ALMONDINE 45

snap pea, haricot vert, pencil asparagus, almondine sauce

FAROE ISLAND SALMON 46

fennel carrot puree, citrus tomato salsa, mustard sauce

LES VIANDES

FILET MIGNON 58

potato anna, broccolini, green beans bundle, peppercorn sauce

DUCK BREAST 47

mix vegetables, crique ardechoise, sauce a l'orange

HERBS CRUSTED RACK OF LAMB 68

ratatouille, cauliflower gratin, grape tomatoes, merguez, lamb jus

RABBIT 48

pomme purée, english pea, onions, bacon, mushrooms, its reduction

GREEN CIRCLE CHICKEN BREAST 45

trio of belt pepper, black olive, fingerling potato, truffle sauce

Our Classic Pommes Frites \$16.00

Tasting Menu available...Build your own 5 course tasting \$125.00

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