



Bread

Sourdough Bread, Butter, Hot Pepper Spread & Olive Oil

Cremant D'Alsace, Blanc De Blanc, Pfaff, France

Dry White Sparkling Wine, Traditional Style (glass per diner)

Starters (one dish for a dinner)

Root Vegetable Tartar

Balsamic Vinegar aged for five years, Chestnuts, Asparagus, Cashew "Butter", Carrot & Mustard Cream

Gin & Tonic Tartar

Fresh Fish Cubes, Cucumber, Chives, Shallots, Wasabi Tobiko, Gin & Tonic Jelly

Popina's Green Salad

Salanova, Lalique Lettuce, Endive, Roquette, Beet, Mustard & Maple Vinaigrette, Pecan, Barkanit Farm Cheese

Short Rib Burger

Steamed & Seared Bun, Onion Jam Aioli, Pulled Short Rib & Pickled Red Onion & Carrot Fries

Main dishes (one dish for a dinner)

Sea Food Pizza

Black Dough, Goat Cheese Cream & Thyme Sauce, Shrimps, Scallops, Green Onion, Chili-Olive Oil

Goose Leg Confit Pizza

Black Dough, Cashew Cream Sauce, Shallot Onions Confit, Roasted Oranges, Horseradish & Mustard Leaves

Decadent Chicken

Chicken Thigh, Grilled Lettuce, Brioche, Poached Egg & Truffle Crème Sauce

Roasted Fish Fillet

Cheese & Leak Tortellini, Asparagus, White Butter & Chives Sauce

Koji Sirloin

Roasted Gnocchi, Savoi Cabbage, Roasted Jerusalem Artichoke, Blacked Spinach Cream

*Can be upgraded to our Tasting Menu for additional fee, Ask the waiter for more details