

# quaintrelle

tasting menu 155 | 195 beverage pairing 85 | 105

## Oyster\*

rhubarb

2021 Jérémie Huchet, 'Les Montys,'  
Muscadet Sèvre et Maine Goulaine, FR

## Caviar\*

sturgeon, tartar sauce

2013 R. Renaudin, 'L'Espiegle,' Brut  
1<sup>er</sup> Cru, Champagne, Épernay, FR

## Hamachi

nuoc cham, daikon, cilantro

2021 Mario Bagella, Vermentino, Sardegna, IT

## Duck

new potato, cabbage, rye

20220 Stilianou, 'Great Mother,' Mandilaria, Crete, GR

## Halibut

green garlic, asparagus, fava bean

2021 Weingut Knoll, Grüner Veltliner, Federspiel, Wachau, AT

## Pappardelle

lamb, english pea, mint, pecorino

2022 Pablo Matallana, 'La Bardona,' Lista Negro, Tenerife, ES

## Brassica

yolk, sultana, bottarga

2022 Azores Wine Co. 'Vulcânico'  
Touriga Nacional, Aragonez, Saborinho, Argonomica, Açores, PT

## Beef

morel, artichoke, black garlic

2022 Frédéric Lornet, Ploussard, Arbois, FR

## Cheese

cheddar, parmigiano, chèvre

2019 Château Haut-Mayne, Sémillon, Sauvignon Blanc, Sauternes, FR

## Éclair

pea, miso, coffee, white chocolate

NV Renardat-Fâche, Cerdon, Bugey, FR

## *À la Carte*

### *Focaccia 9*

*cultured butter, smoked salt, fennel, honey*

### *Oyster\* 28*

*rhubarb*

### *Caviar\* 40*

*sturgeon, tartar sauce*

### *Salad\* 18*

*greens, boquerones, sourdough, parmigiano*

### *Brassica 28*

*yolk jam, sultana, bottarga*

### *Hamachi 34*

*nuoc cham, daikon, cilantro*

### *Halibut 38*

*green garlic, asparagus, fava bean*

### *Pappardelle 37*

*lamb, english pea, mint, pecorino*

### *Beef 65*

*morel, artichoke, black garlic*

### *Éclair 19*

*pea, miso, coffee, white chocolate*

### *Pie 19*

*rhubarb, cheddar, caramel*