

## **THE RAW**

STEAK TARTARE BUTTER – BRIOCHE 1890

WARM GRAVLAX HORSERADISH CREAM – CUCUMBER & APPLE 1590

RAW CELERY SALAD PRAWNS & TRUFFLE – LEMON BUTTER SAUCE – CAVIAR 1290

## **SMALL PLATES**

SOUP OF THE DAY / CONSOMMÉ 690

TERRINE FOIE GRAS – QUINCE 2550

SCALLOPS & CHICKEN WING MUSTARD SABAYON – CAPERS 1550

## **SALADS**

BEETROOT SALAD RED CURRENT & WALNUTS – APPLE (V) 990

SALAD LYONNAISE EGG – DUCK LEG

BLUE CHEESE PEAR SALAD & SPICED WALNUTS – RYE CROUTONS 990

## **FISH**

FISH OF THE DAY 2750

## **RISOTTO & PASTA**

RISOTTO WILD MUSHROOMS – MUSHROOM FOAM 2450

SQUARE NINE PASTA OCTOPUS – CLAMS – SHRIMPS &  
SEASONAL VEGETABLES 2350

## **VEGAN**

STUFFED SAVOY CABBAGE WILD MUSHROOMS & ROOT VEGETABLES –  
CRUSHED POTATO & ONION JUS 1690

PEARL BARLEY PUMPKIN PURE – MARINATED MUSHROOMS –  
PUMPKIN SEEDS 1190

## **MEAT**

MEAT OF THE WEEK 2950

CHICKEN MILANESE POMMES MOUSSELINE – SEASONAL VEGETABLES 1850

TOURNEDO ROSSINI CELERY PURE & VICHY CARROT – FOIE GRAS – ESPAGNOL 3950  
SAUERKRAUT HAM HOCK – MARINATED PLUMS – BRUSSEL SPROUTS 2150

## **CLASSIC**

SQUARE NINE AGED BEEF BURGER HAND CUT POTATO  
SWISS CHEESE & LETTUCE 2150

WHOLE ROASTED CHICKEN WITH LEMON & THYME POMMES MOUSSELINE  
– SPINACH & ROOT VEGETABLES 5350

BEEF WELLINGTON RED WINE SAUCE – BLACK TRUFFLE POMMES MOUSSELINE  
– ROOT VEGETABLES 5650

## **DESSERTS**

PARIS BREST VANILLA MASCARPONE CREAM – BITTER ALMOND 750

SQUARE NINE TIRAMISU 750

HONEY CAKE HONEY AND MILK 750

CAKE OF THE DAY 750

CREME BRULEE ELDER CREAM – STRAWBERRY – CARAMELIZED PINEAPPLE 750

TARTE TATIN APPLE CARAMEL – CINNAMON ICE – CREAM 750