

OVER *Grain*

FOOD MENU

SNACKS

'B & V' Black ink and white fish beignet, coconut yoghurt emulsion	8 each
Mimolette and candied walnut beignet, walnut condiment	7 each
'Lasagnette fritti' mozzarella di bufala, Parmesan emulsion	8 each
'Calamari fritti' with tartar sauce	12

SMALL PLATES

Parma ham and melon	18
Trio of 'Crudi' (local prawns, tuna, scallops)	28
Smoked salmon with creme fraiche, deep fried capers and brown bread	19
Burratina, cantabrian anchovy, local cherry tomatoes, almonds and balsamic	16
Mussels 'mariniere'	16

OYSTERS GUILLARDEAU NO.3

DRESSED ROCKS	each	1/2 doz
Natural	6	34
Cucumber and mint dressing	6	34
HOT ROCKS		
Garlic & Lemon butter	6	34
Seaweed butter and bottarga	6	34

Kindly inform us if you have any dietary requirements or if you suffer from any food allergies.

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CAVIAR	30g	50g
Sturia Oscietra 'Prestige'	120	160
<i>Caviar accompanied by blinis and creme fraiche</i>		

SHELLFISH PLATTER	Serves 2 to 3 ppl.
6 Oysters, 30 mussels, 12 crevettes, 24 clams, 6 razor clams	136

ROYAL SHELLFISH PLATTER	Serves 2 to 3 ppl.
6 Oysters, 30 mussels, 12 crevettes, 24 clams, 6 razor clams, 1 lobster, 2 langoustines	196

OVER GRAIN LOBSTER AND SHELLFISH BURGER	
Served with 'Tom Yum' mayo, pickles, cheese and triple - cooked fries	45

DESSERTS	
Lemon meringue tart, olive oil and thyme ice cream	10

Mille - feuille of caramelized 64% Valrhona dark chocolate and milk chocolate cremeux, buffalo milk ice - cream, caramel & yuzu	9
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Vanilla panna cotta with red fruits	9
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