

FRANCINE

D I N N E R

HORS D'OEUVRE

- SMOKED EGGPLANT 15 

Coriander, espelette, tahini
- OLIVES PROVENÇALE 14 

Herbs, confit garlic, citrus
- WHIPPED GOAT CHEESE 16 

Tomato, cucumber, pomegranate
- CALAMARI FRITO MIXTO 24 

Zucchini, lemon and aioli
- CRAB TARAMASALATA 18

Lemon and crispy socca
- MANGALICA CURED HAM 26

Olive oil bread, tomato spread
- LE GRAND MEZZE 34

Eggplant, olives, taramasalata, mangalica ham

RAW

- OYSTER (6|12pc)* 33 | 58

Mignonette, cocktail sauce
- SALMON TARTARE* 24

Crème fraiche, shallot, chives
- TUNA TARTARE* 24

White soy, lemon, avocado
- HAMACHI CRUDO* 28

Pine nut, sauce vierge
- BEEF CARPACCIO* 26

Truffle, parmesan, arugula
- FRANCINE CAVIAR RESERVE

1oz tin - American sturgeon, 150
- LE PLATEAU DE FRUITS DE MER* 110

8 oysters, hamachi crudo, tuna tartare, 6 prawns, 1 lobster tail, taramasalata

STARTERS & SALADS

- CHOPPED SPINACH SALAD 21 

Feta, honey dressing, pecan nut
- ESCARGOTS 24

Garlic, parsley, parmesan
- GREEN SALAD 19 

Bibb lettuce, fines herbs, classic vinaigrette
- FIRE ROASTED CAULIFLOWER 26 

Spices, mint, yogurt
- GRILLED OCTOPUS 32

Arrabbiata, tapenade, lemon
- MEATBALL À LA NIÇOISE 24

Tomato and olive sauce, sarriette

PASTA

- MUSHROOM RIGATONI 31 

Seasonal truffle, parmesan
- HERB GNOCCHI & RICOTTA 28 

Orange butter, sage
- 1.25LB LOBSTER PASTA 65

Pastis bisque and pistou
- BONE MARROW BUCATINI 36

Cacio e pepe

ENTRÉE

- FISH

MOULES FRITES 37

Shallot, wine, fennel

CHILEAN SEABASS* 54

Fish stew, shellfish, garlic and olive oil sauce

GRILLED BLUE PRAWNS* 5pc 38

Paprika oil, lemon, aioli

GRILLED SKUNA BAY SALMON* 38

Mandarin dressing, fennel, baby arugula, bottarga
- MEAT

TWO WASH RANCH CHICKEN 36

Marble potatoes, carrots, olives, lemon

RACK OF LAMB* Half 58 / Full 105

Piquillos pepper, sauce Mauresque

STEAK FRITES* 38

Provençal herbs butter, fries

FILET MIGNON 7OZ* 58

Artichoke, truffle butter, pepper sauce
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DUCK "PITHIVIERS" 56 

Puff pastry, duck breast, foie gras, black truffle

Seasonal and limited availability

- WHOLE BRANZINO SALT CRUST 70

Flambéed with Pastis, garlic toum, petite salad
- 32OZ USDA PRIME RIBEYE TOMAHAWK 220

Bone-in ribeye, pepper sauce, herb butter, salad, fries

SIDES

- BRUSSEL SPROUTS 14

Pomegranate molasses
- CORIANDER RICE 14

Cilantro, fried almond
- MASHED POTATOES 14

Olive oil, chives
- GRILLED FENNEL 13

Pistou, preserved lemon
- RATATOUILLE TIAN 14

Vegetables, tomato
- FRIES 10

Fresh herbs
- BLACK TRUFFLE 3G|25

(*) These items may contain raw or undercooked ingredients | Vegetarian  Contain gluten 
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Friday, January 5, 2024