

LE
BAT
EAU
—

FOR THE TABLE

TOASTED SOURDOUGH BAGUETTE

Dulse butter, radish, maldon salt

FIRST

HAY ROASTED OYSTERS

Champagne beurre blanc, pink peppercorn mignonette

27

SPRING GARDEN

Patty pan squash, baby zucchini, fiddle head ferns, cardamom-coffee soil, chevre mousse

18

ASPARAGUS VICHYSOISE

Lemon crème fraîche, morels, tarragon

17

STEELHEAD TROUT TARTAR

Charred spring onion, calamansi

26

RED BANDIT ROCKFISH CRUDO

Sauce vierge, crispy courgette

25

FOIE GRAS MOUSSE

Green strawberries, mustard seeds, honey-spiced doughnut

27

ENTRÉE

TRUFFLE CRUSTED HALIBUT

Haricots verts, marcona almond, lemon-thyme whey sauce

54

ALASKAN WEATHERVANE SCALLOPS*

Petits pois, charred baby lettuce, ventrèche, trout roe

49

EARLY HARVEST VEGETABLE FRICASSEE

Vadouvan cream, chanterelles, pâte brisée, tender herbs

38

CRISPY POUISSON

Shaved fennel, saffron-poached apricots, green olive, charred meyer lemon, baharat yogurt

46

NEW YORK STRIP*

Summer squash, potato pavé, bone marrow béarnaise

56

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

06/15

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COCKTAILS

LA MAISON.	20
gin, blanc & dry vermouth, douglas fir, olive & twist	
MER ET LAURIER.	18
gin, suze, lillet blanc, shiitake, sea salt, bay laurel	
TROPICALE SPRITZ.	18
blanc vermouth, passionfruit, amaro montenegro, aperol, prosecco	
GRANDEUR.	20
genever, anisette, lemon sherbet, peppermint tea, absinthe, bitters	
PÊCHE.	18
peach brandy, 'rin quin quin', riesling, benedictine, honey, lemon	
FLORALE.	20
earl grey gin, apricot, acqua di cedro, lemon, egg white*, orange blossom	
CIDRE #1.	18
pear brandy, cucumber, aval rosé cider, lemon	
PASTÉQUE.	18
vodka, chateau, chartreuse, cappelletti aperitivo, fino sherry	
QUEBÉCOIS.	18
rum, ryè, china-china, creme de banane, mole bitters	
FRUTIER.	20
cognac, calvados, pedro ximenez, amaro braulio	

BY THE GLASS

SPARKLING

Conca del Riu Raventos i Blanc.	18/72
Champagne Veuve Cliquot Yellow Label.	43/172
Champagne Billecart-Salmon Brut Rose.	47/188

BLANC

Riesling Bruno Slate Dry.	17/68
Sauvignon Blanc Michel Vattan 'Cuvée M-K' Sancerre.	20/80
Chardonnay Domaine Milcent Petit Chablis.	21/84
Chardonnay Domaine Billard 'La Justice'.	28/112

ROSÉ

Cinsault/Grenache Triennes.	17/68
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ROUGE

Pinot Noir François Labet Bourgogne Rouge Vieilles Vignes.	36/144
Gamay Sebastien Besson Julienas.	25/100
Côtes du Rhône Domaine de Beaurenard 'Le Petit Renard'.	19/76
Bordeaux Chapelle de Potensac Médoc.	25/100

BEER

Lager Kronenbourg 1664.	8
Pilsner Stella Artois.	8
Wheat Hoegaarden.	8
Blonde Leffe.	8
Saison Dupont.	14