

LE COMPTOIR

À LA CARTE

LITTLE BITES

Fire Baked Olives, Cáceres - Spain

single estate mixed olives, garlic shallot confit, lemon

Pan Tomat

crushed tomato, frantoio galioto olive oil, grilled sourdough
perfect to enjoy alongside our charcuterie selection

Poitrine de Pork Confit

spiced honey, cherry tomatoes, chardonnay balsamic

Petit Antipasto

small mixed charcuterie and cheese plate, garnishes
no glass of wine can go without it

Silverfish Friture, Sagami Bay

crispy batter fried, gribiche dip, lemon wedge

Arctic Caviar Kisses, 2pc

crisped potato mille-feuille, sour cream, scallions

Balik Salmon Tartelette, 2pc

grated cucumber stracciatella, dill, micro herbs

Parmesan Cheese Croquettes, 3pc

duck prosciutto, bell pepper romesco, fried parsley

Shrimp Croquettes, 3pc

fried parsley, lemon wedge, aioli dipping sauce

GRATINÉS AU FOUR

Escargot Le Quartier

garlic butter baked snails in mushroom caps
spinach, smoked duck

Pearl Scallops & Crabmeat Gratin o/t Shell

pernod, spinach, garlic butter, salt flamed

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CHARCUTERIE & CHEESE

Burrata Di Murgia - Italy

tomato tartar, capers, olives, pesto, balsamic, rocket

Blue d'Auvergne, Blue Figs

smoked duck breast, rocket, spiced honey, cabernet coulis

Cecina de León, Spanish Airdried Beef

la chinata paprika doux, warmed potatoes, chili piparra

Langue de Bœuf, Sauce Gribiche

warmed ox tongue, potato, egg, mustard, caper, cornichons

Duck Pâté en Croûte au Foie Gras

crust baked, beetroot mustard, cornichons

Jamón Serrano, Cecinas Pablo, León

airdried cured ham +18 months, glazed rock melon

JAMÓN DE BELLOTA - 100% IBÉRICO

Pata Negra, Airdried +36 Months, 40 Gr

the finest cured ham, full acorn fed - free ranged, hand
sliced frantoio Galioto extra virgin olive oil

NOS PLATEAU

Generous platters ideal for sharing

Plateau de Charcuterie

jamón serrano, white ham, chorizo picante, salami
pâté en croûte, cornichons, cippolini, basque chili

Plateau de Fromage

port salut, brie, bleu d'auvergne, parmesan, emmental
grapes, fig port wine compote, assorted nuts

Plateau de Charcuterie & Fromage

mix of charcuterie and cheeses

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SOUPS

Parisian Mushroom Cappuccino

white truffle oil duxelles, gently creamed

Soupe à l'Oignon Gratinée

signature recipe, emmental crusted baguette

Tomato Oxtail Soup

crushed pot vegetables, herbs, basil pesto

SALADS

Heirloom Tomato Salad, Basil Hummus

charred cucumber, cannellini beans, pumpkin seed crunch

Salade Verte of Gourmet Lettuces

shaved fennel, green apple, raspberry poppy dressing

Lettuces, Dirty Martini Misted

feta crumble, mare nostrum mixed olives, charred peppers

César Salad

soft egg, romaine, anchovy parmesan dressing, croutons

Orange Ricotta Salad

pistachio, beetroot, kalamata olives, fresh herbs, balsamic

Rustic Bread

one complimentary bread per table with food orders

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CRUDO

Bluefin Tuna Niçoise

artichoke, capsicum, tapenade, burnt toast dressing

Hamachi Yellowtail, Kagoshima

orange sauterne dressing, flamed green peas, olive oil

Beef Carpaccio, Black Pepper Crusted

mushrooms, toasted garlic, mustard vinaigrette, parmesan

Salmon Cured, Façon Balik

salt-kissed, lightly smoked , arctic caviar, blinis, sour cream

OYSTERS & CAVIAR

Oysters on the Half Shell, Matoya - Ise Shima, 2pc

shallot mignonette & sea lettuce cucumber mignonette

Vodka Poached Oysters, Matoya - Ise Shima, 2pc

arctic caviar beurre blanc, sea lettuce beurre blanc

Caviar, Service Traditional, today's provenance

blinis, sour cream, mimosa, red onion, parsley

CRAB CAKES

Crab Cakes, Pan Seared in Beurre Noisette

lettuce, œuf mimosa, preserved lemon rind dressing

FOIE GRAS

Foie Gras Torchon 100%

fig compote in port wine, cacao nibs, toasted brioche

Foie Gras Cassis

pôellée, black currant sauce, caramelized apple, brioche

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AMA - FREEDIVER SCALLOPS, ISE-SHIMA

Hand Harvested by Legendary Women Free Divers / pc

shell roasted and salt flamed
arctic caviar sea lettuce beurre blanc

MOULES

Imported Black Shell Mussels

Marinière, white wine, celery, onions, plenty parsley, herbs

Provençale, crushed tomatoes, mushrooms, onions, herbs

Poulette, lightly creamed, mushrooms, onions, fresh herbs

BOUILLABAISSE

Assorted Seafood, Saffron Tomato Broth

prawns, fish fillets, black shell mussels, pearl scallops
garlic rouille, croûtes

add **Half Rock Lobster**

ROCK LOBSTER

Rock Lobster, Butter Poached

leaf spinach, urchin cream sauce, arctic caviar

Rock Lobster, Gratin Thermidor

leaf spinach, brandied mustard cream, parmesan crusted

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STEAK TARTARE BRUXELLOISE

Black Angus Striploin, Minced, Well-Seasoned, Served Raw

petit side salad, house dressing, fries

BEEF

Wagyu Beef Cheeks Fondante

fork tender, tossed vegetables, horseradish potatoes

Ox Tongue Blanquette

pot vegetables, whipped potatoes, herbed velouté

CHICKEN

Chicken Schnitzel, Truffled Romesco

poached egg, fried capers, parmesan, whipped potatoes

Chicken Breast, Thyme Butter Seared

parisian mushroom risotto, truffled mascarpone, au jus

DUCK

Duck Leg Confit, Honey Mustard

fine bean mushroom poêlée, young potatoes

Duck Breast, à l'Orange, Rosé

pan roasted, caramelized orange, five spice orange sauce

CABRITO - KID GOAT

Navarin, Rosemary Sauce

tender braised young goat, melted tomato jus, vegetables

Confit Shoulder, Butter Poêlée

spiced honey carrots, peas, whipped potatoes, garlic jus

PORK

Pork Belly, Crisped Skin

risotto champignons de paris, truffled mascarpone

Pork Chop, Poivre Noir

fine bean mushroom poêlée, black pepper, whipped potatoes

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RISOTTO D'ARBORIO

Green Asparagus, Lemon

broccoli, soy peas, leaf spinach, parmesan, beurre blanc

Parisian Mushroom

truffled duxelles, thyme charred zucchini, au jus

PASTA

Angel Hair Aglio Olio

toasted garlic, dried tomatoes, basil pesto

add **chargrilled tiger prawns, 3pc**

Linguine Vongole

clams, white wine, garlic, pesto, red chili flakes, olive oil

Raviole du Dauphiné

beef ragù filled, garlic beurre monté, parmesan, herbed crumbs

Fettuccine Salmon

shaved fennel, parmesan creamed, poached egg, basil

Mushroom Cannelloni

spinach, ricotta, light tomato sauce, parmesan, herbs

Spaghetti Bolognaise

beef tomato ragù, mushrooms, zucchini, herbs, parmesan

NEAPOLITAN PIZZA

*"deliberately dark baked
for distinct flavor & lightest crust"*

Aïolade

slivered potato, aïoli provençale, mozzarella, spiced honey

Margherita

san marzano sauce, mozzarella, basil, olive oil, parmesan

add **Burrata di Murgia**

Mushroom White Truffle Oil

parmesan creamed, zucchini, basil pesto, hazelnuts

add **Shredded Duck Confit**