



FRESH OYSTER

on ice, homemade mignonette & lemon

3

OYSTER^k_G

foie gras, spicy honey

6

OYSTER BLOODY CEASAR

bloody ceasar gel, pickled celery

6

GRAVLAX

cucumber, dill & fresh cream

13

RAZOR CLAM

tobiko, sea food mayo

11

CRAB

white wine & crab butter

PM

MUSHROOM

perfect egg, parmesan, pine nut & coffee

20

FOIE GRAS SLIDER

fig jam, onion ring & coleslaw

37

BONE MARROW

snail with bourguignonne sauce

21

PAN SEARED FOIE GRAS

gingerbread, red wine jam

20/32

FOIE GRAS PARFAIT

our classic

19

BEEF TARTAR

KG style, croutons

23/33

TUNA TATAKI

fried mushroom, jalapeño, pomelo & ponzu

25

WALLEYE

white butter, chorizo oil, celeri-root & kale

36

SHORT RIB

sweet'n'sour sauce, onion puree, gremolata & pickled mushroom

58

PRIME RIB

*half or full size
KG potato puree, seasonal veggies*

100/180

RISOTTO

crab, fiddlehead, bisque & miso

45

Supersize : Pan seared foie gras & truffle

+ 40

GNOCCHI

ricotta, garlic cream, lobster

42



Items are subject to change, without notice.