

285 W 12TH ST  
**THE BEATRICE INN**  
 NEW YORK, NY  
 10014

RAW

EAST & WEST COAST OYSTERS, CHERRYSTONE CLAMS MP  
 Juniper Mignonette, Yuzu Cocktail Sauce, Lemon

OYSTERS À LA RITZ 48 / HALF DOZEN

CRAYFISH COCKTAIL 22 / DOZEN

LANGOUSTINE COCKTAIL 25 / PIECE

YELLOWTAIL CRUDO 28  
 Porcini and Truffle Preserves, Citrus, Chili

RUSSIAN STURGEON CAVIAR 90 / OZ  
 Buttered Brioche

LE GRANDE COQUILLAGE 195  
 East & West Coast Oysters,  
 Cherrystone Clams, Langoustine & Crayfish Cocktail

BARELY COOKED

IPA BATTERED DATES 12  
 Smoked Wild Boar, Whole Grain Mustard

BLACK KALE SALAD 16  
 Grilled Bread, Parmesan, Smoked Caper Dressing

VEAL CARPACCIO 28  
 Coffee, Juniper, Porcini, Black Anchovy, Marjoram

SAVORY PLUM TART FOR TWO 23  
 Black Pepper, Wild Arugula, Parmesan

CHICKEN LIVER PATE 17  
 Blackberry Conserva, Whole Grain Mustard

ROMAINE & HERB SALAD 17  
 Market Radishes, Romaine, Haricot Verts, Dill Dressing

FROM THE SEA

SALT BAKED DAURADE ROYALE 65  
 Walnuts, Asian Pears, Rosemary, Juniper

GRILLED LOBSTER THERMIDOR FOR TWO 195  
 Chanterelle & Lobster Mushrooms, Crayfish, Cognac, Langoustine Butter, Tarragon

OF THE LAND

BRAISED OXTAIL 32  
 Mash, Madeira, Prunes, Thyme

CHAMPVALLON DETETE 34  
 Beef Cheek, White Wine Braised Veal, Cremini, Chanterelles

45 DAY DRY AGED BURGER 38  
 Red Wine Caramelized Onions, D'affinois, Brioche

DUCK & FOIE GRAS PIE 52  
 Pearl Onions, Fingerlings, Tarragon Gravy

MILK BRAISED PORK SHOULDER 34  
 Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

LAMB FRITES À LA ROSSINI 78  
 Hen of the Woods Mushrooms, Foie Gras,  
 Australian Winter Truffles

CHERRYWOOD SMOKED PORK CHOP 72  
 Bing Cherry Conserva, Mustard Seed, Savory

ROAST DUCK FLAMBE 120  
 Cherry Jus, Fingerlings Lyonnaise

MUTTON STROGANOFF 74  
 Morel, Chanterelle & Cremini Mushrooms,  
 Duck Egg Pappardelle, Savory

*for 2-4 guests*

MUSCADET VINE SMOKED RABBIT 165  
 Chestnut & Giblet Stuffing, Prunes, Brandy  
*Truffle Supplement 55 / gram*

BUTCHER'S BLOCKS FOR THE TABLE

60 DAY DRY AGED COTE DE BOEUF 85  
 Marrow Blistered Blackberries, Charred Prawn Butter

90 DAY DRY AGED PORTERHOUSE 375  
 Australian Winter Truffle Butter, Escargot, Trotter Bourguignon

LAVENDER AGED BEEF RIB 9 / OZ  
 Black Anchovy, French Oak, Herbs de Provence Butter

160 DAY WHISKEY AGED TOMAHAWK RIB EYE MP  
 Lobster Butter, Smoked Vanilla, Australian Winter Truffles, Thyme

FOR THE TABLE

SQUASH AMANDINE, VANILLA, CLOVE, BROWNEED BUTTER 15

BABY ROMAINE, BLACK SPANISH ANCHOVIES, HERBS 16

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 22

ALLIUMS & FOIE GRAS, COUNTRY BREAD, COMTE, SMOKED BOUILLON 32

BUTCHER'S CASSOULET, CANNELLINI BEANS, SWEETBREADS, TROTTERS, TRIPE 22

HARICOT VERTS, LAMB TALLOW, HAZELNUTS, TARRAGON 17

"The devil is in the details. But so is salvation."  
 Hyman G. Rickover

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*The kitchen is happy to accommodate vegan and vegetarian options upon request.  
 Please discuss with your server.*

09-11-18