

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

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RAW

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

NOVA SCOTIA LOBSTER COCKTAIL 35

LE GRANDE COQUILLAGE 55 per person  
Oysters, Cherrystone Clams, Chilled Mussels & Cockles, Poached Prawns  
*avec Lobster 80 per person*

DIVER SEA SCALLOP 27  
Pistachio, Foie Gras, Browned Butter

SMOKED AJI CRUDO 22  
Marcona Almond, Winter Truffle, Yuzu, Chili Oil

CAVIAR SERVICE  
SIBERIAN 85 KALUGA 95 GOLDEN OSETRA 125  
Buttered Brioche, Smoked Crème Fraîche, Chives

BARELY COOKED

ENDIVE CRUDITÉ 17  
Crème de Normandy

BLACK KALE SALAD 18  
Grilled Bread, Parmesan, Smoked Caper Dressing

HEARTS OF ROMAINE 18  
Smoked Green Goddess, Candied Pecans, Tarragon

CHICKEN LIVER PÂTÉ 19  
Blackberry Conserva, Whole Grain Mustard

PÂTÉ DE CAMPAGNE 17  
Caperberries, Dijon

FOIE GRAS TRUFFLE TORCHON 28  
Winter Truffles, Brioche

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FROM THE SEA

SCALLOPS ALEXANDRA 52  
Trompettes de la Morte, Sauce Allemande, Siberian Caviar

SALT BAKED DOVER SOLE 165  
Green Peppercorns, Rosemary, Sage, Laurel

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OF THE LAND

BRAISED OXTAIL 34  
Mash, Madeira, Prunes, Thyme

CHAMPVALLON DE TÊTE 37  
Veal, Lamb, Chanterelles, Heirloom Potatoes

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

VENISON & TROTTER PIE 47  
Pearl Onions, Fingerlings, Bone Marrow

MILK BRAISED PORK SHOULDER 38  
Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

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*for 2-4 guests*

PINOT MEUNIER SMOKED PORK CHOP 84  
Peony & Scallop Butter

ROAST DUCK FLAMBÉ 135  
Cherry Jus, Fingerlings Lyonnaise

MUSCADET SMOKED RABBIT 155  
Chestnut & Giblet Stuffing, Prunes, Brandy  
*Truffle Supplement 55 per gram*

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BUTCHER'S BLOCKS FOR THE TABLE

60 DAY DRY AGED CÔTE DE BOEUF 90  
Marrow Blistered Blackberries, Charred Prawn Butter

PINOT MEUNIER AGED WAGYU CHAUTEAUBRIAND 275  
Trompettes de la Morte, Shallot Demi-Glace

90 DAY DRY AGED PORTERHOUSE 375  
Grenache Smoke, Langoustine Butter

60 DAY WHISKY AGED BUTCHER'S STEAK MP  
Truffle Butter, Savory

160 DAY WHISKY AGED TOMAHAWK RIB EYE MP  
Lobster Butter, Smoked Vanilla, Truffles, Thyme

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FOR THE TABLE

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 23

KYOTO CAROTTES AU BEURRE 18

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

CREAMED SWISS CHARD, DUCK EGG, NUTMEG 27

POMMES ANNA À LA BEATRICE, CRÈME FRAÎCHE, GORGONZOLA DOLCE, CHIVES 27  
*avec Caviar 85*

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“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.*