

Desserts

CRÈME BRÛLÉE 14
Crème brûlée vanilla

PAVLOVA 16
Pavlova, meringue, vanilla ice cream, chantilly, red fruits

MOUSSE AU CHOCOLAT 14
Chocolate mousse

CRÊPES SUZETTE 16
Crêpes Suzette, orange caramel juice, Grand Marnier

FRAISES ET FRAMBOISES 15
Strawberries & raspberries

LE BASILIC



PARIS

Hors d'oeuvres

6/12 HUÎTRES 24/46
Oysters

SARDINES À L'HUILE 22
Oily sardinia

JAMBON PATA NEGRA PAIN TOMATES BASILIC 28
Pata Negra ham

TARAMA 22
Tarama

FOIE GRAS 22
Foie gras

CAVIAR PETROSSIAN PARIS

TSAR IMPÉRIAL	FOR LOVERS	30g	180
TSAR IMPÉRIAL	FOR FRIENDS	80g	280
BELUGA	ONCE IN A LIFE TIME	30g	300

Starters

6 ESCARGOTS PERSILLADE À L'AIL 21
6 Snails persil garlic butter

SAUMON FUMÉ AVEC SES BLINIS 30
Smoked salmon with blinis

BURRATA TOMATES DE SAISON AVEC HUILE DE TRUFFE 28
Burratta with seasonal tomatoes and truffle oil

CARPACCIO DE SAINT-JACQUES HUILE DE NOISETTE 30
Scallops carpaccio walnut oil

TARTARE DE THON ET AVOCAT AVEC HUILE DE SÉSAME 28
Tuna avocado tartar with sesam oil

POIVRONS CONFIS À L'HUILE ET ANCHOIS 21
Candied pepers with anchovy, olive oil and garlic

COEUR DE LAITUE VINAIGRETTE CITRON 18
Heart lettuce lemon vinaigrette

Mains

SOLE MEUNIÈRE 105
Dover sole with golden butter

BRANZINO 59
Branzino

SAINT JACQUES DORÉES, PURÉE TRUFÉE 58
Golden scallops with truffled mashed potatoes

SPAGHETTI AU HOMARD 65
Lobster spaghetti

COQUILLETES À LA TRUFFE, JAMBON ET PARMESAN 34
Truffled macaroni, ham & parmesan

BELLE ENTRECÔTE D'OREGON SAUCE BERNAISE 65
Beautiful ribeye from Oregon with bernaise sauce

TARTARE DE BOEUF AU COUTEAU 38
Steak tartare knife cut

STEAK AU POIVRE 58
Filet mignon with peper sauce

CÔTE DE VEAU AU SAUTOIR ET SES CAROTTES 69
Pan fried veal chop with carrots and mushrooms

SUPRÊME DE VOLAILLE AUX MORILLES 49
Our chicken casserole with morels mushrooms

RISOTTO À LA TRUFFE AVEC JUS DE VEAU 36
Truffled risotto with veal juice

SIDES

POMME PURÉE
Mashed Potatoes

EPINARD
Spinach

POMME FRITES
French fries

HARICOTS VERTS
Grean beans

PURÉE TRUFÉE +2
Truffled mashed potatoes

RIZ
Rice

A 20% service charge is added to your bill and will be distributed to the entire Basilic Miami team.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness especially if you have certain medical conditions.
There is risk associated with consuming raw oysters. If unsure of your risk, consult a physician.