

# Breakfast

8:00am - 3:00pm

## Eggs

### Oeufs à La Coque

2 Soft Boiled Eggs with Finger Toasts and Butter  
10.00 (V)

### Oeufs Provençale

2 Baked Eggs with Vegetable Ratatouille & Farmer's Bread  
19.00 (V)

### Oeufs Cocotte

2 Soft Baked Eggs in a Cocotte, Gruyère Cheese, Farmer's Bread and Greens  
With Smoked Duck Bits 22.00  
With Smoked Salmon 29.00

### Oeufs Mollets Florentine

2 Soft Boiled Eggs over Spinach and Mushrooms, Glazed with Gruyère Cheese Sauce  
25.00 (V)

### Oeufs Pochés Benedictine

2 Soft Poached Eggs on Toasted Pain de Mie, served with Béarnaise Sauce and Greens  
With Turkey Ham 22.00  
With Smoked Salmon 29.00

### Le Farmer

Scrambled Eggs, Turkey Ham, Sautéed Mushrooms, Tomato Provençal & Toasted Garlic Bread  
27.00

### 2 Eggs & Beef Patty

Sunny Side Up Eggs, Beef Patty, Warm Potatoes & Caramelized Onions  
29.00

### Pain Perdu aux Bananes

Brioche French Toast with Buttered Bananas, Chocolate Orange Sauce  
18.00

### Pain Perdu aux Cerises et Amandes

Brioche French Toast, Cherries in Orange Sauce, Toasted Almond Flakes  
19.00 (A)

## Sides

### Toasted Bread

Farmer's Bread	9.50
Brioche Bread	10.00
Ficelle	10.00
Baguette	11.00

With French Butter & Bonne Maman Preserves

Fresh Mixed Fruit Salad	10.00
Natural Plain Yogurt	10.00
Fresh Mixed Fruit Salad with Natural Plain Yogurt	13.00

### 2 Eggs 6.00

Fried, Poached or Boiled

Chicken Sausages / Turkey Ham 9.00

Creamed Spinach / Ratatouille 9.00

Roasted Mushrooms 9.00

Smoked Salmon 19.00

Warm Potatoes & Caramelized Onions 9.00

Creamy Mashed Potatoes 9.00

One Slice of Sour Dough Bread 3.50

Toasted Garlic Bread 4.00

French Butter & Bonne Maman Preserves 6.00

Bonne Maman Preserves 2.50  
choice of Apricot or Raspberry

French Butter 2.50

## Appetizers

### Soupe du Jour

Soup of the Day  
12.00

### Light Seafood Bisque

Prawn and Crab Soup Served with Focaccia Bread & Garlic Aioli  
22.00 (A)

### Gratin d'Aubergines

Layers of Eggplant, Mozzarella & Parmesan Cheese, Tomato Vinaigrette  
22.00 (V)

### Crispy Baby Shrimp

With Spicy Tomato Sauce & Tartar Sauce  
22.00

### Crudités Vegetables Platter

Baby Romaine, Carrot, Cucumber, Beetroot, Button Mushroom, Cherry Tomato & French Beans with Honey Herb Yogurt Dressing  
24.00 (V)

### Escargots à la Bourguignonne

6 Baked Escargots with Shimeji Mushrooms, Garlic & Parsley Butter  
25.00

### Smoked Duck & Warm Potato Salad

French Beans, Soft Boiled Egg, Garlic Honey Vinaigrette  
25.00

### Salade Niçoise

Tuna, Olives, Onions, Anchovies, Potatoes, Soft Boiled Egg on Mesclun Greens  
27.00

### Salmon Carpaccio

With Pickled Beetroot, Capers Berries, Sour Cream & Melba Toast  
28.00

### Foie Gras Poêlé à la Mangue et au Gingembre

Sautéed Foie Gras with Caramelized Mango, Ginger Reduction  
48.00

## LES PLATS

### Main Courses

### French Roasted Chicken Thigh

Our Special Spices Mix, Mashed Potatoes, Garlic Baguette, Chicken Jus  
18.00

### Grilled Vegetables Platter

Zucchini, Eggplant, Tomato, Mushroom, Onion, Corn, Capsicum, Spinach, EVOO & Balsamic  
24.00 (V)

### Le Gourmet Burger

Grilled Black Angus Beef Burger, Truffled Mushrooms, Caramelized Onions, Served with French Fries & Creamy Coleslaw  
28.00

Add Gruyère Cheese 8.00 | Add Seared Foie Gras 28.00

### Chicken Cordon Bleu

Breast Stuffed with Gruyère Cheese & Cured Turkey, Sautéed Spring Vegetables, Rosemary Chicken Jus  
31.00

### Fish & Chips

Home Made Crispy Fish Fillets, French Fries, Tartar Sauce  
32.00

### Confit de Canard

Crispy Duck Confit, Warm Potatoes, Caramelized Onions & Green Salad  
39.00

### Hachis Parmentier De Pot Au Feu Au Gratin

Slow-Cooked Pulled Beef, Mashed Potatoes, Gruyère Cheese & Vegetable Crust  
45.00

### Barramundi & Clams Stew

Charred Fennel, Poached In Bouillabaisse Garlic Aioli Sauce With Toasted Garlic Baguette  
48.00

### Pan Seared Norwegian Salmon

On Creamed Spinach, Salsify & Cherry Tomato with Beurre Blanc Sauce  
55.00 (A)

### Petit Filet Mignon

120gm Grilled Beef Medallion, Lyonnaise Potato & Red Wine Sauce  
55.00 (A)

## Les Pâtes

### PASTA

### Macaroni au Fromage

Traditional Mac & Cheese with Beef Bolognese  
21.00

### Spaghetti Vongole

Clams in White Wine, Garlic, Parsley & EVOO  
22.00 (A)

### Spicy Chicken Fettucine

Shredded Chicken, Chili Flakes & Tomato Sauce  
23.00

### Linguine Aux Petit Legumes

Broccoli, Zucchini, Eggplant, Cherry Tomato, Green Peas & Shaved Parmesan Cheese  
24.00 (V)

### Crab Meat Linguine

With Sundried Tomato, Dill & Chili Oil  
26.00

### Risotto Aux Champignons

Carnaroli Rice, Wild Mushrooms & White Truffle Oil  
30.00 (V)

### Seafood Spaghetti

Clams, Prawns, Squids & Fish, Garlic & Shallots White Wine Sauce  
39.00 (A)

### Seafood Risotto

Creamy Carnaroli Rice with Squid, Prawn & Clams, Seafood Bisque, Tomato Salsa  
42.00 (A)

## SANDWICHES

### Les Croissants

Served with Green Salad  
With Egg Mayonnaise 15.00, Add Smoked Salmon 29.00  
With Tuna Mayonnaise 17.00

### Le Croissant Bechamel

Served with Green Salad  
With Turkey Ham & Cheese 21.00  
With Mushrooms 21.00 (V)

### Quiche du Jour

Individual Quiche of the Day served with French Fries & Green Salad  
21.00

### Le Végétarien

Grilled Vegetables, Tapenade & Sundried Tomatoes spread on Viennois Milk Bread, served with French Fries & Green Salad  
22.00 (V)

### Le Paris Province

Turkey Ham & Gruyère Cheese Sandwich on Warm Baguette, Served with French Fries & Green Salad  
24.00

### Le Sandwich au Poulet, Pain Complet

Chicken, Avocado, Tarragon on Wholemeal Bread, with Emmental Cheese & Onion Jam  
26.00

### Le Croque Monsieur

Grilled Turkey Ham & Cheese  
Served with French Fries & Green Salad 29.00

Le Croque Madame with Sunny Side up Egg 31.00

### La Tartine au Saumon Fumé

Open-Faced Smoked Salmon Sandwich on Herbed Buttered Farmer's Bread Chopped Eggs, Capers & Chives, Served with Green Salad  
30.00

### Le Sandwich de Bœuf Émietté

Slow-Cooked Pulled Beef, Tomato Melted Gruyère Cheese & Rocket Served with Salad Side & French Fries  
36.00

## CLASSIC BEEF

### Bourguignon

Red Wine Tender Braised Beef, Pearl Onions, Glazed Carrots, Celeriac Purée  
55.00 (A)

### Steak Tartare

100gr of Hand Chopped Raw Australian Grass-fed Beef Tenderloin, mixed with the Traditional Condiments & French Fries  
55.00

(A) : Alcohol

(N) : Nut

(V) : Vegetarian