

Breakfast

8:00am - 3:00pm

Danish & Pastries

"Enquire with your waiter for additional pastries and danishes made daily"

Butter Croissant 5.80

Croissant aux Amandes 9.50
Almond Croissant

Pain au Chocolat 6.50
Chocolate Croissant

Pain au Chocolat & Amandes 9.50
Chocolate Almond Croissant

Chausson aux Pommes 10.00
Apple Turnover

Pain aux Raisins 9.00
Raisins Danish

Les Croissants

With Egg Mayonnaise 9.00, Add Smoked Salmon 23.00
With Tuna Mayonnaise 11.00
With Curry Flavored Chicken 11.00
Mushroom Béchamel Croissant 18.00
Turkey Ham & Gruyère Cheese Croissant 15.00

Fresh Mixed Fruit Salad 10.00

Natural Plain Yogurt 10.00

Fresh Mixed Fruit Salad with Natural Plain Yogurt 13.00

Homemade Almond Granola 16.00
With Marinated Strawberry & Apple, Yogurt & Honey

Pain Perdu aux Pommes Caramélisées 18.00
Brioche French Toast with Caramelized Apples

Pain Perdu aux Cerises et Amandes 19.00
Brioche French Toast with Cherry Orange Sauce & Toasted Almond Fakes

Eggs

Oeufs à La Coque

2 Soft Boiled Eggs with Finger Toasts and Butter 10.00

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

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

Oeufs Provençale

2 Baked Eggs with Vegetable Ratatouille & Farmers Bread 19.00

Le Steak & Eggs

90 gram Grilled Beef Striploin, Top with 2 Sunny Side up, Warm potatoes & Caramelized Onions 46.00

Sides

Toasted Bread

Brioche Bread 10.00
Farmers Bread 9.50
Baguette 11.00
Ficelle 9.00

With French Butter & Bonne Maman Preserves

Home Made Dried Duck Breast 10.00

Chicken Sausage 9.00

Turkey Ham 9.00

Smoked Salmon 19.00

Creamed Spinach / Ratatouille 9.00

Creamy Mashed Potatoes 9.00

Warm Potatoes & Caramelized Onions 9.00

Basket French Fries / Truffle 11.00 / 12.50

French Butter & Bonne Maman Preserves 6.00

Bonne Maman Preserves 2.50
choice of Apricot or Raspberry

French Butter 2.50

Lunch

11:00am - 3:00pm

Appetizers

Soupe du Jour 15.00

Quiche du Jour

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

Le Croissant Béchamel

Served with Green Salad with Turkey Ham & Cheese 21.00
with Mushrooms 21.00

Escargots à la Bourguignonne

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

Salade de Fromage de Chevre

Melted Goat Cheese on Brioche Mesclun Salad, Toasted Walnut & House Dressing 26.00

Salade Niçoise

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

Salade de Canard Séché, Oeuf Poché et Croutons

Poached Egg & Air Dried Duck on Mesclun Salad, Haricot Vert, Croutons & Mustard Dressing 28.00

Sardines de Bretagne Marinées au Vin Blanc

Sardines Fillets marinated with White Wine, Shallot, Capsicum, Garlic, Pickled Melon & EVOO 28.00

Steak Tartare

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

Verrine de Foie Gras

Foie Gras in a verine with Truffle & Wine Aspice, Fruit Chutney, Celeriac Remoulade & Brioche 60.00

SANDWICHES

Les Croissants

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

Le Paris Province

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

Sandwich aux Champignons Fumé

Apple Wood Smoked Portobello Mushroom on Wholemeal Bread, Piperade Compote, Arugula Leaves, French Fries & Green Salad 28.00

Le Croque Monsieur

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

La 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

LES PLATS

Main Courses

Le Burger au Poulet

Grilled Homemade Chicken Burger, Pesto Sour Cream, Rocket Salad, Served with Mashed Potatoes & Creamy Coleslaw 26.00

Le Gourmet Burger

Gourmet 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

Linguine aux Champignons Sauvage à la crème

Linguine with mixed Wild Mushrooms in Creamy Truffle Sauce 38.00

Raviolis au Crabe, Bisque de Homard, Fondue de Poireaux

Hand-Made Crabmeat Ravioli with Leek Fondue, Lobster Bisque 40.00

Linguine aux Fruits de mer

Prawns, Clam & Squids, Garlic, Shallot White Wine Sauce 39.00

Hachis Parmentier De Pot Au Feu Au Gratin

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

Le Steak & Fries

Grilled 180 Gram Grass Fed Beef Striploin with Garlic Butter Green Salad, French Fries 65.00

Confit de Canard

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

LES DESSERTS

Crème Brûlée à la Vanille

Vanilla Crème Brûlée 17.00

Tarte Tatin

Baked Caramelized Apple Tart, Turnover, Vanilla Ice Cream 21.00

Café Liegeois

Espresso, Milk Foam, Mascarpone Cream, Chocolate Crumble & Vanilla Ice Cream 18.00

Fondant au Chocolat, Émietté d'Amandes, et Glace Pistache

Warm Chocolate Fondant, Almond Crumble, Pistachio Ice Cream 27.00

Plateau de fromage / Cheese Platter

3 Cheeses for 30.00

Tête de Moine - "Mok Head" from Bernese Jura, Switzerland (Medium, Cow's)
Camembert - Normandy, France, Soft, Creamy (Cow Milk)
Sainte Maure - from the Loire Valley, France (Medium, Goat's Milk)