

# 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 6.80**  
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 Flavoured Chicken 11.00

Turkey Ham & Gruyère Cheese 15.00

Comté Cheese & Tomato 12.00 (V)

**Fresh Mixed Fruit Salad 10.00**

**Natural Plain Yogurt 10.00**

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

**Homemade Almond Granola 18.00**  
With Marinated Banana & Mango, Passion Fruit & Yogurt (V)

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

**Croissant à la Rhubarbe 19.00**  
Croissant French Toast with Marinated Rhubarb & Strawberries

# Eggs

## Oeufs à La Coque

2 Soft Boiled Eggs with Finger Toasts & Butter (3.5 / 4.5 / 5.5 min.) 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 Provençale

2 Baked Eggs with Vegetable Ratatouille & Farmers Bread

19.00 (V)

## Oeufs Mollets Florentine

2 Soft Boiled Eggs over Spinach and Mushrooms, Glazed with Gruyère Cheese Sauce

25.00 (V)

## Le Steak & Eggs

90 gr 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

OR  
Tuna Dip, Black Olive Tapenade & Sun Dried Tomato

**Homemade Dried Duck Breast 10.00**

**Chicken Sausage / 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 7.00**

**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

### Les Croissants Béchamel

Served with Green Salad with Turkey Ham & Cheese 21.00 with Comté Cheese & Tomato 23.00 (V)

### Escargots à la Bourguignonne

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

### Salade de Fromage de Chèvre

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

### Salade de Canard Séché, Oeuf Poché et Croutons

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

### Petit Burger d'Agneau

Cumin & Rosemary Marinated Mini Lamb Burger, Eggplant Caviar, Mint Yogurt (3pcs) 21.00 / (5pcs) 35.00

### Sardines de Bretagne Marinées à l'Escabeche

Saffron Marinated Vegetables Cooked in Orange, Apple Cider Vinegar & EVOO 28.00

### Salade de Croquette de Chair de Crab

Crispy Mini Crab Cake, Celeriac Remoulade, Piperade, Mango & Mesclun Salad 30.00

### Steak Tartare

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

### Verrine de Foie Gras

Foie Gras in a Jar with Truffle & Wine Aspic, Fruit Chutney, Celeriac Remoulade & Brioche 60.00 (A)

## SANDWICHES

### Croissants or Baguettes

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 de Fromage de Chèvre

Goat Cheese, Piperade Compote, Smoked Mushroom & Black Olive Tapenade on Ciabatta Bread French Fries & Green Salad 29.00 (V)

### 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

### Sandwich de Poulet Confit

Shredded Chicken Confit, Grilled Zucchini, Gruyère Cheese, Sun-dried Tomato on Wholemeal Bread, French Fries & Green Salad 33.00

### Panini au Saumon Fumé

Smoked Salmon, Avocado, Comté Cheese & Tomatoes Dill Spread on Black Olive Bread, French Fries & Green Salad 35.00

### Le Sandwich de Beuf Émietté

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

# LES PLATS

## Main Courses

### Confit de Canard

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

### Linguine aux Champignons

#### Sauvage à la crème

Linguine with mixed Wild Mushrooms in Creamy Truffle Sauce 38.00 (V)

### Linguine aux Fruits de Mer

Prawns, Clam & Squids, Garlic, Shallot White Wine Sauce 39.00 (A)

### 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

### Le Steak & Fries

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

### Barramundi Amandine

Pan-Seared Barramundi, Toasted Almond Flakes, Melted Noisette Butter Choices of: Creamed Spinach / Ratatouille / Mashed Potatoes 42.00 (V)

### Vol au Vent aux Fruits de Mer,

Puff Pastry filled with Fish, Prawn, Squid Braised in a Creamy Bisque Sauce 38.00

### Petit Raviolis au Poulet

Hand-Made Chicken Confit Ravioli, Chestnuts, Shaved Black Truffle in a Mushroom Broth 40.00 (V)

### Hachis Parmentier au Gratin

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

# LES DESSERTS

### Crème Brûlée à la Vanille

Vanilla Crème Brûlée 17.00

### Café Liégeois

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

### Tarte Tatin

Baked Caramelized Apple Tart Turnover, Vanilla Ice Cream 21.00

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

Warm Chocolate Fondant, Almond Crumble, Pistachio Ice Cream 27.00 (V)

### Plateau de Fromage / Cheese Platter

3 Cheeses Minimum for 30.00

Tête de Moine AOC - "Monk Head" Jura, Switzerland  
Chèvre - Goat Milk, Medium, Creamy & Distinct, Loire Valley, France  
Roquefort AOC - Sheep's Milk, Strong, Tangy & Characterful, South of France

Munster AOC - Cow's Milk, Strong & Soft, Voges, France  
Comté AOC - Cow's Milk, Semi Hard, Hazelnut, Comté, France  
Tomme De Savoie - Cow's Milk, Semi Soft, Mild & Fruity, Savoie, France