

DINNER MENU

Sunday - Thursday : 6pm to 10pm
 Fridays & Saturdays : 6pm to 10:30pm

Appetizers

Gougères au Gruyère

Cheese Puffs
 13.00 (a)
 (Please allow 15 minutes to bake)

Soupe du Jour

Soup of the Day
 15.00

Oeuf Pochés à la Truffe Noir

Semi Soft Poached Egg with Porcini Powder,
 Black Truffle & Charon Sauce
 19.00

Gratinée à L'Oignon

Gratinated French Onion Soup,
 Baguette & Gruyère Cheese
 21.00 (a)

Petite Salade de Couscous Duo de Canard Confit, Séché

Wheat Semolina with Provençal Vegetables,
 Duck Confit & Dried Breast, Roquefort Dressing
 23.00 (a)

Escargots à la Bourguignonne

Baked Escargots with Shimeji Mushrooms,
 Garlic & Parsley Butter
 25.00

Mini Burger d'Agneau

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

Sardines de Bretagne Marinées à l'Escabeche

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

Salade de Crottin de Chèvre Chaud

Melted Goat Cheese on Brioche,
 Air-Dried Duck, Pickled Beetroot,
 Spinach Leaves & Walnut Balsamic Dressing
 32.00 (a)

Croquettes de Chair de Crab

Crispy Mini Crab Cakes, Mango &
 Avocado Chutney, Baby spinach &
 Fennel Salad, Citrus Vinaigrette
 36.00

Saumon Tiède aux Câpres

Warm Salmon Sashimi with Caper Berries,
 Apple Celeriac Remoulade,
 Avruga Caviar & Pickled Beetroot
 38.00

Steak Tartare

100 gr of Hand-Chopped Raw
 Australian Black Angus Tenderloin,
 Mixed with Traditional Condiments
 & French Fries
 58.00

Verrine de Foie Gras

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

SMALL MAIN COURSES

Cuisse de Poulet Confit

Crispy Chicken Leg Confit, Warm Potatoes with
 Caramelized Onions & Green Salad
 36.00

Vol au Vent aux Fruits de Mer

Baked Puff Pastry Filled with Fish, Prawns, Sea Scallops &
 Squid Braised in a Creamy Bisque Sauce
 42.00

Hachis Parmentier

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

Filet de Bar Cuit au Four

Oven-Baked Barramundi Fillet Topped with
 Vegetable Crust, Cranberry Beans, Seafood White Wine Broth
 54.00 (a)

Noix de St. Jacques et Foie Gras de Canard

Pan-Seared Sea Scallop & Duck Liver,
 Poached Pear, Artichokes, Black Pepper Caramel Sauce
 66.00

Steak aux Légumes Rôtis

Grilled 200 gr Australian Grass-Fed Striploin
 with Herb Butter & Roasted Vegetables
 68.00

MAIN COURSES

Poitrine de Blanc de Poulet

Slow-Cooked Tender Chicken Breast Marinated with Truffle,
 Potato & Smoked Duck Risotto & Apricot Chicken Jus
 52.00

Magret de Canard à l'Orange

Pan-Seared Duck Breast, Root Vegetables, Salsify,
 Pistachio & Orange Butter Sauce
 68.00 (a)

Truite Saumonée de Norvège au Fumet De Vin Rouge

Pan-Seared Salmon Trout Steak, Artichoke Mouseline,
 Pearl Onions, Smoked Duck & Red Wine Broth
 75.00 (a)

Souris d'Agneau Braisée au Cumin et Poivre d'Espelette

Cumin Rub Lamb Fore Shank cooked with Ginger & Green Olives,
 Chanterelle Mushrooms & Creamy Polenta
 (Please allow 25 min. to prepare)
 76.00

Le Boeuf Bourguignon

Red Wine Tender Braised Beef Cheeks,
 Pearl Onions, Glazed Carrots,
 Celeriac Purée
 78.00 (a)

Filet de Boeuf Grillé, Beurre de Truffe Noire, Sauce au Poivre Vert, Gratin Dauphinois

220 gr Black Angus Beef Tenderloin Grilled, Truffle Butter,
 Potato Gratin & Green Peppercorn Sauce
 165.00 (a)
 add Fresh Black Truffle 18.00
 add Seared Foie Gras 28.00

Les Pâtes PASTA

Linguine aux Champignons

Sauvage à la Crème
 Linguine with Mixed Wild Mushrooms
 in Creamy Truffle Sauce
 38.00 (a)

Petit Raviolis au Poulet

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

Risotto au Safran

Agneau Braisé aux Herbes Provençales
 Arborio Rice Cooked with Saffron
 Served with Braised Lamb Shoulder
 42.00

Linguine aux Fruits de Mer

Prawns, Scallops, Clams & Squids,
 Kalamata Olives, Tomato,
 Garlic & Shallot in White Wine Sauce
 46.00 (a)

Lasagne au Crabe, Sauce Nantua

Premium Crab Meat Layered
 between Pasta, Leek & Tomato
 52.00 (a)

Moules – Frites

1kg of Belgian Mussels,
 Steamed with or without White Wine,
 Shallot, Garlic, Parsley, French Fries
 Spicy Option - Chili & Saffron
 118.00

.....Thursday to Sunday Only.....

Vegetarian Side Dishes

Salade Verte

Mixed Green Salad,
 Mustard Vinaigrette & Croutons 9.00

Pomme Frites

French Fries with 3 Sauces:
 Garlic Aioli / Ketchup / Béarnaise 11.00
 Add Truffle Oil 13.00

Epinards à la Crème

Creamed Spinach 13.00

Champignons à l'Ail

Garlic Roasted Mushroom 13.00

Gratin Dauphinois

Cheese and Potato Gratin 13.00

Ratatouille

Provençal Vegetable Stew 13.00

Petits Légumes Glacés

Glazed Baby Vegetables 13.00

Pomme Purée à la Truffe

Truffle Mashed Potato 15.00

(a) : Alcohol

(n) : Nut

(v) : Vegetarian