

Breakfast

8:00am - 3:00pm

Danish & Pastries

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

Butter Croissant 5.50

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**
Turkey Ham & Gruyère Cheese **15.00**
Smoked Duck Béchamel **17.00**

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 (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 and Butter **10.00 (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**

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 Provençale

2 Baked Eggs with Vegetable Ratatouille & Farmers Bread **19.00 (V)**

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**

Les Croissants Béchamel

Served with Green Salad with Turkey Ham & Cheese **21.00**
with Smoked Duck **23.00**

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)**

Salade Niçoise

Tuna, Olives, Cucumber, Potatoes, Onions, Anchovies, 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 Filets marinated with White Wine, Shallot, Capsicum, Garlic, Pickled Melon & EVOO **28.00 (A)**

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 verrine with Truffle & Wine Aspice, 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 aux Champignons Fumés

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

Panini au Jambon & Comté

Grilled Turkey Ham, Comté Cheese & Tomatoes on Black Olives Bread, Served with French Fries & Green Salad **31.00**

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

Vol au Vent de Volaille, Champignons et Truffe Noire

Puff Pastry filled with Diced Chicken Breast in a Mushroom & Black Truffle Cream Sauce **38.00**

Linguine aux Champignons Sauvage à la crème

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

Confit de Canard

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

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**

Raviolis au Crabe, Bisque de Homard, Fondue de Poireaux

Hand-Made Crabmeat Ravioli with Leek Fondue, Lobster Bisque **40.00 (A)**

Barramundi Amandine

Pan Seared Barramundi, Creamed Spinach, Toasted Almond Flakes, Melted Noisette Butter **42.00 (A)**

Add Gruyère Cheese **8.00** | Add Seared Foie Gras **28.00**

Le Steak & Fries

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

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 Liegeois

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 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)