

# DINNER MENU

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

## Appetizers

**Gougères au Gruyère**  
 Cheese Puffs

13.00 (V)

(Please allow 15 minutes to bake)

**Soupe du Jour**

Soup of the Day

15.00

**Oeuf Pochés à la Truffe Noir**

Semi soft Poach Egg with Porcini powder,  
 Black Truffle & Choron Sauce

19.00

**Gratinée à L'Oignon**

Gratinated French Onion Soup,  
 Baguette & Gruyère Cheese

21.00 (A)

**Escargots à la Bourguignonne**

Baked Escargots with Shimeji Mushrooms,  
 Garlic & Parsley Butter

25.00

**Sardines de Bretagne marinées au**

**Vin Blanc**

Sardines filets marinated with white wine,  
 Shallot, Capsicum, Garlic, Pickled Melon &  
 EVOO

28.00 (A)

**Salade Nicoise Composée**

Tuna Chunks, Baby Romaine, Potatoes,  
 Green Beans, Tomatoes, Cucumbers,  
 Olives, Bell Peppers, Anchovies,  
 Soft Boiled Eggs, Creamy Tuna Dressing

30.00

**Salade de Crottin de Chèvre Chaud**

Melted Goat Cheese on Brioche,  
 Air Dried Duck, Pickled Beetroot,  
 Spinach leaves & Walnut Balsamic Dressing

32.00 (A)

**Rillettes De Canard, Lentilles**

**Vertes a la Moutarde & Ficelle**

Duck Rillettes, Green Puy Lentils cooked  
 in mustard, Onion Marmalade & Ficelle

32.00 (A)

**Croquettes de Chair de Crab**

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

36.00

**Fondant de Saumon**

Slow Cooked Norwegian Salmon, Apple  
 Celeriac Remoulade, Avruga Caviar &  
 Tarragon Sauce

38.00

**Steak Tartare**

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

55.00

**Verrine de foie gras**

Foie Gras in a Jar with truffle & wine Aspik,  
 Fruits Chutney, Celeriac Remoulade  
 & Brioche

60.00 (A)

## SMALL MAIN COURSES

**Vol au Vent de Ragout d'Escargots et de Crevettes**

Baked Puff Pastry Filled with Escargots & Prawns,  
 Green Peas in Chanterelles Mushrooms Cream

42.00

**Hachis Parmentier**

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

45.00

**Pavé Barramundi au Fumet De Vin Rouge**

Pan Seared Barramundi fillet, Artichoke Mouseline,  
 Pearl Onions, Smoked Duck & Red 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 (A)

**Steak aux Légumes Rôtis**

Grilled 180 gram Black Angus Striploin  
 with Herb Butter & Roasted Vegetables

68.00

## MAIN COURSES

**Cuisses de Poulet Farcie**

French Boned Chicken Leg Stuffed with Mushrooms,  
 Potato Risotto, Glazed baby Carrot  
 & Prune Chicken Jus

52.00

**Magret de Canard à l'Orange**

Pan Seared Duck Breast, Root Vegetables, Salsify,  
 Pistachio & Orange Butter Sauce

68.00 (V)

**Truite Saumonée**

**de Norvège en Papillote**

Salmon Trout cooked in parchment paper with Clams,  
 Chanterelle, Tomato, Capers, Fennel,  
 Mustard & White Wine Sauce

75.00 (A)

**Le Boeuf Bourguignon**

Red Wine Tender Braised Beef Cheeks,  
 Pearl Onions, Glazed Carrots,  
 Celeriac Purée

78.00 (A)

**Noisettes d'Agneau en Croûte d'herbes**

Seared Lamb Loin, Crusted with Herb Persillade,  
 Eggplant Caviar, Glazed Vegetables  
 & Natural Lamb Jus

82.00

**Filet de Boeuf Grillé, Beurre de Foie Gras,  
 Sauce au Poivre Vert, Gratin Dauphinois**

230gr Grass Fed Beef Tenderloin Grilled, Foie Gras Butter,  
 Potato Gratin & Green Peppercorn Sauce

125.00 (A)

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 (V)

**Risotto au Safran**

**Agneau Braisé aux Herbes Provençal**

Arborio Rice cooked with saffron  
 served with braised Lamb Shoulder

42.00

**Linguine aux Fruits de Mer**

Prawns, Scallops, Clams & Squids,  
 Kalamanta olives, Tomato,  
 Garlic & Shallot in White Wine Sauce

46.00 (A)

**Lasagne de Boeuf Émietté**

Slow-Cooked Pulled Beef Layered  
 between Pasta, Braised Beef Cheek,  
 Horseradish & Bordelaise Sauce

48.00 (A)

**Raviolis au Crabe,**

**Fondue de Poireaux aux Truffes,**

**Bisque de Homard**

Hand Made Crabmeat Raviolis, Lobster Bisque,  
 Leek Fondue, Black Truffle

52.00 (A)

**Moules – Frites**

1kg of Belgian Mussels,  
 Steamed with or without White Wine,  
 Shallot, Garlic, Parsley,  
 Side of French Fries

118.00 (A)

--- • Friday 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

(A) : Alcohol

(V) : Vegetarian

(A) : Alcohol