

LES CHARCUTERIES | PÂTÉ ET RILLETTE

Saucisson (60g) \$20

Iberico ham – Laudes (50g) \$30

Saucisson (50g) & Iberico ham (50g) \$45

Assiette of pork pâté, duck pâté & duck rilette \$28

Foie gras terrine (80g) with quince jelly \$26

LES ENTRÉES

French onion soup with croutons & cheese \$14

Baked Burgundian escargots (6 pieces) with garlic herb butter \$15

Pan-seared foie gras (80g) with smoked eel, ginger crumbles & apple balsamic \$26

Pan-fried goat cheese wrapped in “feuille de brick” pastry,
walnut, pesto & mesclun salad \$18

Vine-ripened tomatoes with Spanish anchovies,
pesto, balsamic & fruity olive oil \$15

Niçoise salad -
mesclun salad, tuna flakes, anchovies, black olives,
hard-boiled egg, green beans, bell pepper \$15

LES PLATS PRINCIPAUX

Roasted spring chicken with mushroom, bacon, garlic & mashed potato \$28

Coq au vin – chicken (half) braised in red wine,
with carrot, mushroom, pearl onion, bacon & mashed potato \$33

Duck leg confit, brussels sprouts & mustard sauce \$28

Suckling pig confit, choucroute & bacon (belly) \$38 | (leg) \$42

Pan-roasted Berkshire pork chop,
with caramelized shallot, garlic and mashed potato \$28

Slow-cooked lamb shank with white onion,
cherry tomatoes confit & crushed potatoes \$33

Veal blanquette with mushroom & pickled onion \$33

Beef cheek braised in red wine,
with carrot, mushroom, pearl onion, bacon & mashed potato \$33

Char-grilled Australian Angus ribeye (200day grain-fed, 200g),
with fries & bearnaise \$42

... ADD on: ...

Mixed green salad \$3

French beans \$3

Choucroute \$3

Sautéed mushrooms \$4

French fries \$3 | Truffled fries \$6

Mashed potato \$3 | Truffled mashed potato \$6

LES DESSERTS

Crème brûlée \$9

Fondant au chocolat with vanilla ice cream \$10

Tarte au pommes with vanilla ice cream \$10

Soufflé au Grand Marnier with vanilla ice cream \$12 (20mins waiting time)

Freshly baked Madeleine, chocolate mousse \$10 (20mins waiting time)

Montblanc – chestnut, vanilla ice cream, meringue, whipped cream,
chocolate pearls & chocolate sauce \$15

Colonel –
lemon sorbet with Vodka \$14

Trou Normand –
apple sorbet with calvados \$16

Homemade ice-creams & sorbets
\$3 / scoop

Selection of gourmet cheese
\$20 / 100g