

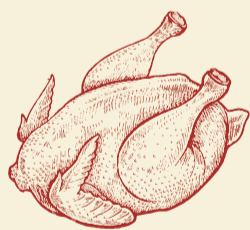
ENTREES FROIDES COLD APPETISERS

PÂTÉ EN CROÛTE ET FOIE GRAS, RECETTE DE GRAND-PÈRE HENRI	30
<i>Grandpa Henri's Baked Pork Terrine with Duck Liver</i>	
TERRINE DE FOIE GRAS ET PAIN DE CAMPAGNE	32
<i>Duck Liver Terrine with Toasted Country Bread</i>	
TARTARE DE TRUITE AU RAIFORT ET AVOCAT	32
<i>Tasmanian Ocean Trout, Horseradish and Avocado</i>	
ASSIETTE DE CHARCUTERIE	34
<i>Platter of Cold Cuts and Pickles</i>	
DEMI-DOUZAIN D'HUITRES "COCOLLOS SPÉCIALE"	54
<i>Half-Dozen "Cocollos Spéciale" Oysters</i>	
CAVIAR	188
<i>Kaviari Oscietre Prestige 50g Served with Blinis and Crème Fraîche</i>	

ENTREES CHAUDES WARM APPETISERS



SOUPE À L'OIGNON, RECETTE DE GRAND-PÈRE HENRI	22
<i>Grandpa Henri's Traditional Onion Soup</i>	
OS A MOËLLE ET PAIN GRILLÉ	28
<i>Bone Marrow and Toasted Sourdough Bread, Garlic and Shallot Confit</i>	
ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL	1/2 dozen 21 1 dozen 35
<i>Burgundy Snails Baked with Parsley and Garlic Butter</i>	
OEUFS EN MEURETTE	25
<i>Organic Poached Eggs with Red Wine Sauce and Bacon</i>	
LOBE DE FOIE GRAS POÊLÉ ET COMPOTÉE DE POMMES	For 2/\$72
<i>Pan-Seared Whole Foie Gras with Apple Compote</i>	



Pre-book one of these French classics for your next visit!

**ROASTED "RED LABEL" CHICKEN
SALT-CRUSTED BAKED SEABASS
BOUILLABAISSE**



****MIN. 4 GUESTS.
SPEAK TO THE MANAGER
TO FIND OUT MORE.****

SALADES - SALADS

SALADE NIÇOISE	28
<i>Mesclun Salad, Black Olives, Green Capsicum, Tomatoes, Anchovies, Tuna in Olive Oil and Hard-Boiled Egg</i>	
SALADE DE CROTTIN DE CHÈVRE AFFINÉ CHAUD ET NOIX TORRÉFIÉES	26
<i>Warm Aged Goat Cheese Salad with Roasted Walnuts</i>	
SALADE DE CREVETTES ET AVOCAT, SAUCE COCKTAIL	30
<i>Shrimp and Avocado Salad with Cocktail Sauce</i>	
SALADE D'ENDIVES ET FOURME D'AMBERT, NOIX ET DATES	28
<i>Endive Salad with French Blue Cheese, Walnuts and Dates</i>	

VIANDES - MEAT

PAVÉ DE RUMP STEAK WAGYU SAUCE AU POIVRE VERT DE KAMPOT ET FRITES <i>Wagyu Rump Steak with Green Kampot Peppercorn Sauce and French Fries</i>	48
TARTARE DE BOEUF ANGUS AU COUTEAU ET FRITES <i>Hand-Cut Angus Beef Tartare with Condiments and French Fries</i>	45
ONGLET À L'ÉCHALOTE SAUCE VIN ROUGE ET POMMES SARLADAISES <i>Wagyu Hanger Steak, Shallot Confit Red Wine Sauce and Roasted Potatoes</i>	52
CUISSE DE CANARD CONFITE MAISON, POMMES GRENAILLES <i>Homemade Duck Confit with Baby Roasted Potatoes</i>	48
POITRINE DE PORC AUX LENTILLES <i>Confit Pork Belly with Beluga Lentils, Pickled Shallots</i>	44
CÔTES D'AGNEAU ET PETITS ARTICHAUTS, POMMES FONDANTES <i>Baby Lamb Chops with Baby Artichokes, Glazed Potatoes</i>	58
STEAK FRITES ET SAUCE BÉARNAISE <i>Ribeye Steak with Béarnaise Sauce and French fries</i>	68
CÔTE DE BOEUF RÔTIE AU ROMARIN, SAUCE BÉARNAISE <i>Roasted Côte de Boeuf with Rosemary, Béarnaise Sauce</i>	Price / Kg

POISSONS - FISH

QUENELLES DE SANDRE, LANGOUSTINES ET BISQUE DE HOMARD <i>Baked Zander Fish Quenelles, Langoustines and Lobster Bisque</i>	45
SAINT-JACQUES RÔTIES, POIREAUX, POMMES DE TERRE ET CÉLERI, JUS À LA TRUFFE <i>Roasted Scallops with Leeks, Potatoes, and Celeriac, Truffle Jus</i>	52
VOL AU VENT DE HOMARD ET SAINT-JACQUES <i>Lobster and Scallops with Béchamel Sauce, Puff Pastry</i>	58
SOLE MEUNIÈRE <i>Dover Sole with Brown Butter, Lemon and Parsley</i>	Market Price

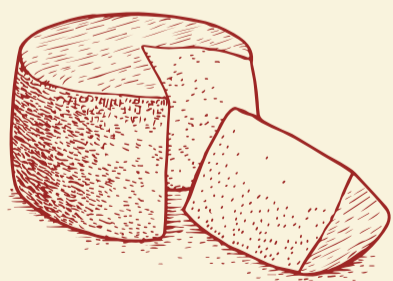


SIDES

FRITES <i>French Fries</i>	10
HARICOTS VERTS <i>Green Beans and Shallots</i>	14
ÉPINARDS <i>Sautéed Spinach with Garlic Confit</i>	14
RAVIOLES DE ROYAN <i>Cheese Ravioli Supp. Truffle Sauce</i>	20 +8
POMMES PURÉE À LA TRUFFE <i>Truffle Mashed Potatoes</i>	22
FRITES GAVROCHE COMTÉ ET TRUFFES <i>French Fries with Comté Cheese and Truffle</i>	25

VEGETARIAN

COURGE RÔTIE, ÉPEAUTRE ET CHAMPIGNONS, VINAIGRETTE DE BETTERAVES <i>Roasted Butternut with Spelt and Mushroom, Beetroot Dressing</i>	30
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FRENCH CHEESE TROLLEY

30

DESSERT - DESSERTS

MILLE-FEUILLE À LA VANILLE <i>Puff Pastry with Vanilla Cream</i>
BABA AU RHUM <i>Rum Baba with Passion Fruit and Chantilly</i>
CRÊPES SUZETTE FLAMBÉES <i>Crêpes Flambléed with Grand Marnier Sauce</i>
PROFITEROLES <i>Choux Pastry with Vanilla Ice Cream and Hot Chocolate Sauce</i>
TARTE TATIN <i>Upside-Down Apple Tart with Vanilla Ice Cream</i>
LE COLONEL <i>Lemon Sorbet with Vodka</i>
ARTISANAL ICE CREAM AND SORBETS, \$7/SCOOP <i>Ice Cream Selection: Tahitian Vanilla Sorbet Selection: Lemon, Mango, Chocolate</i>

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