

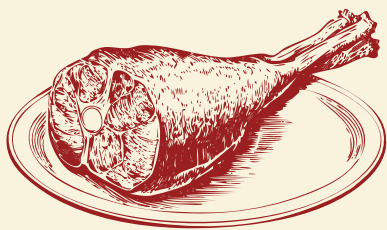
ENTREES FROIDES
COLD APPETISERS

PÂTÉ EN CROÛTE ET FOIE GRAS, RECETTE DE GRAND-PÈRE HENRI <i>Grandpa Henri's Baked Pork Terrine with Duck Liver</i>	30
TERRINE DE FOIE GRAS ET PAIN DE CAMPAGNE <i>Duck Liver Terrine with Toasted Country Bread</i>	32
TARTARE DE TRUITE AU RAIFORT ET AVOCAT <i>Tasmanian Ocean Trout, Horseradish and Avocado</i>	32
ASSIETTE DE CHARCUTERIE <i>Platter of Cold Cuts and Pickles</i>	34
HUITRES "COCOLLOS SPÉCIALE" N°3 <i>"Cocollos Spéciale" Oysters N°3</i>	3 pcs 24 6 pcs 48
CAVIAR <i>Kaviari Oscietre Prestige 50g Served with Blinis and Crème Fraîche</i>	188

ENTREES CHAUDES
WARM APPETISERS



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



Pre-book this French Classic
for your next visit!

**GIGOT D'AGNEAU DES
PYRÉNÉES - FRANCE (SERVES 2-3)**

Slow Roast Leg of Baby Lamb, Glazed
Baby Carrots and "Pommes Noisettes",
Lamb Rosemary Jus

SALADES - SALADS

SALADE DE HARICOTS VERTS, TERRINE DE FOIE GRAS, MAGRET DE CANARD FUMÉ, ŒUF POCHÉ ET NOIX TORRÉFIÉES <i>Green Bean Salad, "Foie Gras Terrine", Smoked Duck Breast, Poached Egg and Roasted Walnuts</i>	30
SALADE DE CROTTIN DE CHÈVRE AFFINÉ CHAUD ET NOIX TORRÉFIÉES <i>Warm Aged Goat Cheese Salad with Roasted Walnuts</i>	26
SALADE DE CREVETTES ET AVOCAT, SAUCE COCKTAIL <i>Shrimp and Avocado Salad with Cocktail Sauce</i>	30
SALADE NIÇOISE <i>Mesclun Salad, Black Olives, Green Capsicum, Tomatoes, Anchovies, Tuna in Olive Oil and Hard-Boiled Egg</i>	28

VIANDES – MEAT

PAVÉ DE RUMP STEAK WAGYU SAUCE AU POIVRE VERT DE KAMPOT ET FRITES 48

Wagyu Rump Steak with Green Kampot Peppercorn Sauce and French Fries

TARTARE DE BOEUF ANGUS AU COUTEAU ET FRITES 45

Hand-Cut Angus Beef Tartare with Condiments and French Fries

ONGLET À L'ÉCHALOTE SAUCE VIN ROUGE ET POMMES SARLADAISES 52

Wagyu Hanger Steak, Shallot Confit Red Wine Sauce and Roasted Potatoes

CUISSE DE CANARD CONFITE MAISON, POMMES GRENAILLES 48

Homemade Duck Confit with Baby Roasted Potatoes

MAGRET DE CANARD POÊLÉ SAUCE MORILLES, POMMES NOISETTES 52

Pan-Seared Duck Breast with Morel Sauce, Pommes Noisettes

CÔTES D'AGNEAU, BROCCOLINI ET POMMES FONDANTES 58

Baby Lamb Chops with Broccolini and Glazed Fingerling Potatoes

STEAK FRITES ET SAUCE BÉARNAISE 68

Ribeye Steak with Béarnaise Sauce and French Fries

CÔTE DE BOEUF RÔTIE AU ROMARIN, SAUCE BÉARNAISE Price / Kg

Roasted Côte de Boeuf with Rosemary, Béarnaise Sauce

POISSONS – FISH

QUENELLES DE SANDRE, LANGOUSTINES ET BISQUE DE HOMARD 45

Baked Zander Fish Quenelles, Langoustines and Lobster Bisque

DOS DE CABILLAUD, “LENTILLES BELUGA”, CAROTTES, CÉLERI ET SAUCE AU VIN ROUGE 52

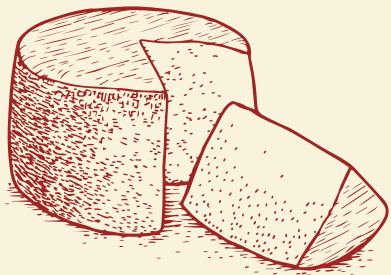
Pan-Seared Atlantic Cod with “Beluga Lentils”, Carrots, Celery and Red Wine Sauce

VOL AU VENT DE HOMARD ET SAINT-JACQUES 58

Lobster and Scallops with Béchamel Sauce, Puff Pastry

SOLE MEUNIÈRE Market Price

Dover Sole with Brown Butter, Lemon and Parsley



**FRENCH
CHEESE
TROLLEY**

30

DESSERT – DESSERTS

MILLE-FEUILLE À LA VANILLE

Puff Pastry with Vanilla Cream

FONDANT AU CHOCOLAT

Chocolate Lava Cake with Vanilla Ice Cream

CRÊPES SUZETTE FLAMBÉES

Crêpes Flambléed with Grand Marnier Sauce

PROFITEROLES

Choux Pastry with Vanilla Ice Cream and Hot Chocolate Sauce

TARTE TATIN

Upside-Down Apple Tart with Vanilla Ice Cream

LE COLONEL

Lemon Sorbet with Vodka

ARTISANAL ICE CREAM AND SORBETS, \$7/SCOOP

Ice Cream Selection: Tahitian Vanilla

Sorbet Selection: Lemon, Mango, Chocolate



SIDES

FRITES 10

French Fries

HARICOTS VERTS 14

Green Beans and Shallots

ÉPINARDS 14

Sautéed Spinach with Garlic Confit

RAVIOLES DE ROYAN 20

Cheese Ravioli
Supp. Truffle Sauce +8

POMMES PURÉE À LA TRUFFE 22

Truffle Mashed Potatoes

FRITES GAVROCHE COMTÉ ET TRUFFES 25

French Fries with Comté Cheese and Truffle

VEGETARIAN

BOURGUIGNON DE CHAMPIGNONS, 30

LENTILLES, CAROTTES, OIGNONS GRELOTS ET CROÛTONS

Mushroom Bourguignon with Lentils, Carrots, Pearl Onions and Croûtons

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