

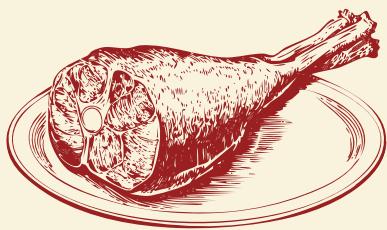
ENTREES FROIDES
COLD APPETISERS

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 Paired with a Glass of Dalva Port 1990</i>	32 +18
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 <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
MAGRET DE CANARD POÊLÉ SAUCE MORILLES, POMMES NOISETTES <i>Pan-Seared Duck Breast with Morel Sauce, Pommes Noisettes</i>	52
CÔTES D'AGNEAU, BROCCOLINI ET POMMES FONDANTES <i>Baby Lamb Chops with Broccolini and Glazed Fingerling 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
DOS DE CABILLAUD, "LENTILLES BELUGA", CAROTTES, CÉLERI ET SAUCE AU VIN ROUGE <i>Pan-Seared Atlantic Cod with "Beluga Lentils", Carrots, Celery and Red Wine Sauce</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

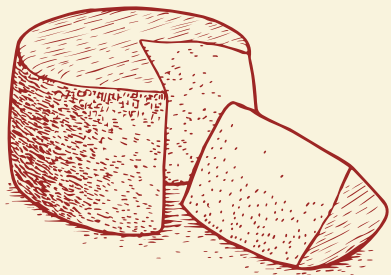


SIDES

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

BOURGUIGNON DE CHAMPIGNONS, LENTILLES, CAROTTES, OIGNONS GRELOTS ET CROÛTONS <i>Mushroom Bourguignon with Lentils, Carrots, Pearl Onions and Croûtons</i>	30
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FRENCH CHEESE TROLLEY

30

DESSERT - DESSERTS

MILLE-FEUILLE À LA VANILLE <i>Puff Pastry with Vanilla Cream</i>
FONDANT AU CHOCOLAT <i>Chocolate Lava Cake with Vanilla Sauce</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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