



## Soupe

### **Soupe à l'Oignon (A01)**

Classic French Onion Soup au Gratin

300

### **Potage de Légumes (A02)**

Vegetable Soup of the Day

250

## Salade

### **Salade à la Maison (A03)**

Organic Salad with Cold Cuts & Chicken Paté

380

### **Classic Caesar (A04)**

Caesar Salad with Crispy Bacon & Parmesan  
in Buttermilk Caesar Dressing

250

### **Caesar du Poulet Grillé (A05)**

Caesar Salad with Grilled Chicken  
in Buttermilk Caesar Dressing

250

### **Salade de Roquette (A06)**

Rocket Salad with Balsamic Vinaigrette

280

## French Favourite

<b>Plateau de Fromages (A09)</b> Various Cheese & Cold Cuts (per person)	480
<b>Pâté de Foie (A10)</b> Chicken Liver Pâté Served with House Farmer Bread	380
<b>Rillettes de Porc (A11)</b> Rustic Pork Pâté Served with House Farmer Bread	380
<b>Portobello Farcie (A12)</b> Portobello Mushroom Stuffed with Capsicum Gratin	320
<b>Asperges Vinaigrette (A13)</b> Steamed Asparagus with Vinaigrette & Boiled Egg	220
<b>Vol au Vent (A14)</b> Chicken, Ham & Mushroom Cream Sauce in Puff Pastry Cups	280
<b>Moules Marinière (A15)</b> Steamed Black Mussels in White Wine	480
<b>Escargots à la Bourguignonne (A16)</b> French Snails Cooked in Garlic & Parsley Butter	380
<b>La Granaille Flambée (A17)</b> Frog Legs Flambéed with Brandy	480
<b>Foie Gras à la Poêle (A18)</b> Pan-Seared Foie Gras with Red Wine Reduction	680
<b>Coquille Saint-Jacques, Tomate Coulis (A19)</b> Sea Scallops with Tomato Coulis	380





B02

## Viandes

### **Steak Frits (B01)**

Australian Rib-Eye Steak with House Fries

680

### **Steak à Cheval (B02)**

Australian Rib-Eye Steak with Mushrooms & Fried Egg

780

### **Pot au Feu (Boeuf) (B03)**

Slow Cooked Beef in Light Beef Stocks & Vegetables

320

### **Boeuf Bourgignon (B04)**

Beef Stewed in Rich Red Burgundy  
Served with Fresh Pasta

380

### **Côtes d'Agneau en Croute (B06)**

Rack of Lamb Roasted with Herbs Crust

680

### **Rôti de Porc (B07)**

Grilled Pork Chop with Thyme Gravy

480



B04



B03



B06



B07

## Fruit de Mer

### **Gambas Flambées (Bo8)**

*Tiger Prawns Flambéed with Brandy*

580

### **Coquille Saint-Jacques à la Provençal (Bo9)**

*Pan-Seared Sea Scallop Provencale Style*

580

### **Saumon en Papillote (B10)**

*Norwegian Salmon Baked with Herbs in Paper Bag*

480

### **Cabillaud Poché Aromatique (B11)**

*Poached Atlantic Cod in Aromatic Oil  
Served with Carrot Purée & Garden Vegetables*

880

### **Moules Marinière (B12)**

*Steamed Black Mussels in White Wine*

480



## Volaille



### **Confit de Canard (B13)**

*Crispy Duck Leg with Blueberry Sauce*

380

### **Magret de Canard (B14)**

*Oven-Roasted Duck Breast with Orange Sauce*

320

### **Pot au Feu (Canard) (B15)**

*Slow Cooked Duck Leg in Light Duck Stocks & Vegetables*

320

### **Coq au Vin (B16)**

*Slow Cooked Chicken in Red Wine*

320

### **Poulet Rôti (B17)**

*Grilled Chicken with Rosemary Provençal Style*

320

## Dessert

### **Tart Tartin (Co1)**

French Caramelized Apple Tart with Vanilla Bean Ice Cream 380

### **Crêpe Suzette (Co2)**

French Crepe with Orange Sauce  
Topped with Vanilla Bean Ice Cream 380

### **Cherry Jubilee (Co3)**

Dark Cherry Flambéed with Kirsch  
Topped with Vanilla Bean Ice Cream 380

### **Souflé au Grand Marnier (Co4)**

Classic French Dessert Souflé with Grand Marnier 380

### **Profiterole (Co5)**

Traditional Choux Pastry Filled with Vanilla Bean Ice Cream  
Topped with Chocolate Sauce 380

### **Vanilla Crème Brulée (Co6)**

Classic French Vanilla Custard 280

### **Tart au Citron (Co7)**

Lemon Meringue Tart 280

### **Tart au Chocolat (Co8)**

Chocolate Tart 380

### **Haagendaz Ice Cream (Co9)**

Vanilla, Chocolate or Coffee Ice Cream in a Cup 150



## Quiche & Sandwiches

### Quich Laurene (A19)

Classic French Savory Tart with Bacon, Egg & Cheese 180

### Focaccia a l'ail (A20)

Focaccia Garlic Bread 150

### Croque Monsieur (A21)

Grilled Ham & Cheese Sandwich 220

### Croque Madame (A22)

Grilled Ham & Cheese Sandwich Topped with Fried Egg 250

### Baguette Jambon Parisienne (A23)

Cured Ham in Baguette Sandwich 280

### Baguette Méditerranéen (A24)

Tuna & Vegetables in Baguette Sandwich 280

### Baguette Champignon (A25)

Sauteed Wild Mushroom in Baguette Sandwich 220

### Baguette de Légumes Croquant (A26)

Organic Vegetables in Baguette Sandwich 220

## Le Vin de la Maison

### Le Vin Blanc - Sauvignon Blanc

La Campagne, 2014 (House White Wine by Glass / Bottle) 180/900

### Le Vin Rouge - Merlot

La Campagne, 2014 (House Red Wine by Glass / Bottle) 180/900

### Bubble - Brut

Chevalier de Malté (House Sparkling Wine by Glass/ Bottle) 280/1,280



**Fresh Fruit Juice**

<i>Fresh Mandarin Orange Juice</i>	150
<i>Fresh Pineapple Juice</i>	150
<i>Fresh Coconut Juice</i>	150
<i>Fresh Carrot &amp; Orange Juice</i>	180
<i>Mixed Berries &amp; Apple Juice</i>	180
<i>Fresh Apple &amp; Carrot Juice</i>	180
<i>Fresh Celery, Pineapple &amp; Ginger</i>	180
<i>Fresh Apple, Mango &amp; Passion Fruit</i>	180
<i>Fresh Watermelon Juice</i>	150

**Smoothies** (Blended with Vanilla Ice Cream)

<i>Raspberry Soy Milk Smoothies</i>	220
<i>Strawberry Smoothies</i>	180
<i>Mixed Berries Smoothies</i>	180
<i>Banana Smoothies</i>	180
<i>Pineapple Smoothies</i>	180
<i>Peach Mango Smoothies</i>	180
<i>Mango Smoothies</i>	180
<i>Coconut &amp; Pineapple Smoothies</i>	180

**Bistro Mojito**

<b>Classic</b> with Mint Leaves & Brown Sugar	280
<b>Cucumber</b> with Sweet Basil & Dry Chilli	280
<b>Strawberry</b> with Italian Basil & Black Pepper	280
<b>Provencale</b> with Orange Juice & Thyme	280
<b>Pineapple</b> with Ginger & Mint Leaves	280
<b>Tamarind</b> with Lime, Mint Leaves & Chilli	280



## Nouilles/Pasta

### **Poulet au Nouilles Alsacienne (P01)**

Fettuccine with Chicken in Cream Sauce

380



P01

### **Nouilles Sauce Béchamel au Lardons (P02)**

Spaghetti Carbonara (Bacon)

380



P02

### **Nouilles Confit de Canard (P03)**

Egg Shell Pasta Stuffed with Duck  
in Fresh Cherry Tomato Sauce

480



P03

### **Gratin de Pâte aux Fruit de Mer (P04)**

Penne Seafood au Gratin

580



P04

### **Nouilles Sautées aux Légumes (P05)**

Fettuccine with Vegetables

280



P05

### **Nouilles au Champignon à la Moutard (P06)**

Fettuccine with Mushroom in Mustard Cream Sauce

280

### **Spaghetti Aglio Bacon (P07)**

Spaghetti Bacon with Garlic & Dried Chili

280

### **Spaghetti à la Bolognese (P08)**

Spaghetti Bolognese (Beef)

280