



# BAR-ROQUE GRILL



## CHEESE

*Selection of “Freres Marchand” Cheeses served with Chutney & Toast 24*



## DESSERTS 14

*Tarte Tatin*

*Apple, Vanilla Ice Cream*

*Chocolate Fondant*

*Acarigua 70 %, Raspberry sorbet*

*Floating Island*

*Floating Island, Coconut Sorbet*

*Crème Brûlée*

*Lemon Thyme, Wild Berries*

*Almond Financie*

*Toasted Almonds, Nutella*



## PREMIUM ICE CREAM & SORBET

6 per scoop

*Vanilla / Salted Caramel*

*Raspberries / Coconut / Mango*



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## ALSATIANS TARTE FLAMBÉE 16

*Cheesy , Serrano , Snails , Mushroom*



### STARTER

<i>Spinach Salad</i>	<i>Goat's Cheese, Medjool Dates, Dates, Hazelnut</i>	<b>20</b>
<i>Grilled Haloumi</i>	<i>Hummus, Cucumber, Tomato</i>	<b>22</b>
<i>Chargrilled Octopus</i>	<i>Cannellini, Ndjua Sausage, Arugula</i>	<b>26</b>
<i>Salad Nicoise</i>	<i>Duo of Tuna, Quail Eggs, Tonnato Emulsion</i>	<b>24</b>
<i>Yellow Tail Ceviche</i>	<i>Avocado, Seaweed, Sudachi Dressing</i>	<b>26</b>
<i>Beef Carpaccio</i>	<i>Straciatella, Blue Foot Mushroom</i>	<b>25</b>



<i>Tomato Soup</i>	<i>Smoked Carrot, Burrata, Espelette Oil</i>	<b>16</b>
<i>Frog Legs</i>	<i>Sauerkraut, Parsley Butter, Riesling Veloute</i>	<b>26</b>
<i>Foie Gras Parfait</i>	<i>Sweetbread, Girolles and Black Truffles</i>	<b>28</b>



### CHARCUTERIE PLATTER

<i>Pate En Croute, Foie Gras Mousse, Duck pate, Pork Knuckle Terrine, Duck Prosciutto, Kurobuta White Ham, Pork Rillettes</i>	<b>46</b>
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## SEAFOOD

<i>Roasted Snapper</i>	<i>Bouillabaisse, Seafood, Artichoke, Rouille</i>	<b>35</b>
<i>Sole Meuniere</i>	<i>Potato, King Oyster, Citrus Beurre Blanc</i>	<b>42</b>
<i>Clams Mariniere</i>	<i>Sautéed Spinach, Garlic, White Wine</i>	<b>36</b>



## PASTA

<i>Spanner Crab</i>	<i>Linguine Arrabiata, Lem</i>	<b>35</b>
<i>Braised Oxtail</i>	<i>Penne, Roquefort, Bordelaise</i>	<b>34</b>
<i>Baby "Royan"</i>	<i>Mushroom, Chives, Cantal Cheese</i>	<b>32</b>



## POULTRY

<i>Roasted Chicken</i>	<i>Dauphinois, Mesclun, Chicken Jus</i>	<b>32/64</b>
<i>Duck Confit</i>	<i>Braised Lentils, Frisee, Orange Duck Jus</i>	<b>36</b>

## HOUSE DRY AGED BEEF

*We are dry-aging in house, working with O'Connor beef from Gippsland Victoria which produces a amazing quality of gras fed beef that is free from antibiotics and hormones. The beef is dry-aged between 2 to 4 weeks and is cooked in a high temperature oven with Argentinian charcoal*

*Tomahawk*

*T-bone*

*Porter House*

*Beef Ribeye Bone In*

*Striploin*

*Served with Baby Romaine / Bearnaise 138*

*Beef Tasting for 2 persons 128*

*( Add on Foie Gras 14 ,*

*Add on Bordelaise Sauce, Pepper sauce, Mushroom Sauce 6 )*

<i>Tartare</i>	<i>Hand Cut, Fries, Baby Romaine</i>	<b>38</b>
<i>Hanger</i>	<i>Fries, Romaine, Bearnaise</i>	<b>42</b>
<i>Ribeye</i>	<i>Fries, Romaine, Bearnaise</i>	<b>48</b>
<i>Wellington</i>	<i>Mushroom, Spinach, Bordelaise</i>	<b>42</b>
<i>Burger</i>	<i>Tenderloin, Relish, Fries</i>	<b>36</b>

## SIDE DISH

<i>Grattin Dauphinois</i>	<b>15</b>	<i>Creamy spinach</i>	<b>15</b>
<i>French Fries</i>	<b>12</b>	<i>Broccoli &amp; Chilli</i>	<b>14</b>
<i>Mash potatoes</i>	<b>14</b>	<i>House Sauerkraut</i>	<b>14</b>
<i>Mac &amp; Cheese Royan</i>	<b>15</b>	<i>Sauteed Mushroom</i>	<b>16</b>