

CHARCUTERIE Traditional Home Made French Charcuteries

All charcuteries comes with bread and pickles.

FOR DINING IN ONLY

	Having Here	Take Away
<u>Rillette</u>		
Duck Rillette	100gm/\$12.00	150gm/\$15.80
Pork Rillette	100gm/\$10.80	150gm/\$13.50
Rabbit Rillette	100gm/\$13.80	150gm/\$16.80
Salmon & lobster Rillette	100gm/\$13.80	150gm/\$16.80
<u>Terrine</u>		
Country Style Pork Terrine	150gm/\$18.00	150gm/\$15.00
Pigs' Head Terrine	150gm/\$13.50	150gm/\$11.50
Duck Foie Gras Terrine	100gm/\$28.00	100gm/\$22.00
Turkey foie gras & cranberry pâté en croûte	180gm/\$22.00	180gm/\$20.00
<u>Mousse/Spread</u>		
Chicken liver pâté	120gm/ \$12.50	120gm/\$10.50
<u>Hot sausage</u>		
Duck, Foie gras & Pistachio sausage (cold)	100gm/\$16.80	100gm/\$14.80
Boudin blanc	150gm/\$14.80	150gm/\$12.00
Pork and milk pudding		(Packed cold)
<u>Ham & Saucisson</u>		
Homemade smoked ham	100gm/\$12.50	100gm/\$10.00
Bayonne Ham "22 months aged"	100gm/\$16.80	100gm/\$14.80
Mixed of Chorizo, & Jésus from Basque country	100gm/\$22.00	100gm/\$20.00
Morcon Iberico Saucisson	50gm/\$12.00	50gm/\$10.00
<u>Cheese</u>		
Affinated French farmed Cheese Platter	150gm/\$30.00	150gm/\$25.00
<u>Others</u>		
Anchovies Don Boncarte Spain	6pcs tin/\$24.00	6pcs tin/\$19.00

PRICES ARE SUBJECTED TO GST AND PREVAILING GOVERNMENT TAXES

RILLETTE BAR ALL DAY DINING

GOURMET SALAD

Confit Duck leg confit with smoked duck breast salad and croutons	19.00
Betteraves Multicolored beetroot salad feta cheese and walnut dressing	19.00
Saint-Jacques Pan seared Hokkaido scallops served with citrus fruits salad	24.00
Endives Belgium endives salad with seasonal fruits and walnut dressing	19.00
Composée Green salad, roasted capsicums, endives, celeriac remoulade and multicolored beetroot	19.00

HOT FOOD

L'entrecôte 600Gm inclusive of one side of your choice Caramelized black Angus beef ribeye with white peppercorn	118.00
Vacherin Oven baked Vacherin du Mont d'Or with choice of "Morteau" sausage or mushrooms or white wine Side choice of crispy bread or baby potatoes	48.00
La Joue de porc Pork cheek confit served with lentils salad	20.00
Cocotte Braised lamb stew with mini cheese ravioli and fresh basil	20.00
Escargots <small>half dozen</small> Baked burgundy snail served with tomato fondue and garlic butter	16.00

SIDES AT 8.80

Multicolored beetroot salad with walnut dressing - Lentils salad with walnut dressing
Roasted capsicums marinated with olive oil - Céleriac rémoulade
Green salad with basil dressing - Gratin of potatoes

Please check on our special board for more exciting dishes curated by chef Brandon Foo

ARDOISE DE BOEUF

Côte de Boeuf Angus Rôtie au Four

Oven-roasted Angus prime beef rib served with shallots & garlic confit, with 2 side orders

For 2, 1 Kg.

\$148.00

Le Morceau du Chef

Chef mood's special cut

Joue de boeuf braisé au vin rouge 200gm.

Red wine braised beef cheeks with carrots & mushrooms, parsley potatoes

\$32.00

Onglet de Boeuf aux échalottes 200gm.

Pan-seared hanger steak with shallots & garlic confit, served with French fries

32.00

Tartare de Boeuf 160gm.

Beef tenderloin Tartare, served with French fries

\$32.00

Rillettes
Bar

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A LA CARTE Dinner Only

Amuses Gueules

Garbure	\$19.00
Clear vegetables soup simmered with duck stock, chicken dumpling, bacon & croutons	
Panaché de Fruit de Mer	\$34.00
Scampis, scallops and clams, served with herb's gnocchi and saffron cream emulsion	
Grenouilles	\$28.00
Sautéed frog's legs with garlic & parsley, mixed salad	
Escargots Half Dozen	\$16.00
Baked Burgundy snail, served with tomato fondue & garlic butter	

Grosses Faims

"Poisson du Jour" Catch of the Day	market price
Le Confit Choice of	
Crispy duck leg confit served with braised Belgium endive	\$34.00
Or	
Cassoulet style, streaky bacon, pork sausage, lamb shoulder, baked in a white bean stew	\$36.00
Chartreuse de pintade	\$36.00
"Chartreuse" of roasted guinea fowl with cabbage and foie-gras, black trompette mushrooms, Guinea fowl jus and mashed potatoes	
Le Cochon 500gm. for 2	\$78.00
Oven-roasted Canadian pork chop, sautéed salsify and apple compote served with pumpkin purée	
Gigot d'agneau 600gm. for 2	\$85.00
Oven-roasted Welsh lamb leg's with chermoula, rosemary infused lamb jus served with gratin of potatoes	
Le Jarret de chevreuil 500gm for 1 to 2	\$59.00
Red wine braised venison shank, purple cabbage ragout served with chestnut mash	

SIDES at \$8.80

Mixed green salad – Steamed vegetables – Gratin of potatoes – Mashed Potatoes – French fries – Crushed potatoes with olive oil & parsley – chestnut mash

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GOURMANDISES lunch and dinner only

Soufflé for 2	\$28.00
Grand Marnier soufflé served with Guanaja 70% ganache & orange flavoured madeleine	
Mont Blanc	\$16.00
"Mont Blanc", chestnut vermicelli, meringue and whipped cream	
Crumble	\$16.00
Pear and tropical fruits crumble, served cinnamon ice-cream	
Profiteroles	\$15.00
Home made choux bun filled with vanilla ice cream, drenched with warm chocolate sauce & crispy almond flakes	
Crème brûlée	\$12.50
Crème brûlée infused with fresh vanilla beans	
Trou Normand	\$18.00
Green apple sherbet with Calvados	
Colonel	\$18.00
Lemon sherbet with Vodka	
Pruneaux	\$18.00
Preserved dried French plums in Armagnac, served with vanilla ice-cream	
Fromages	\$30.00
Affinated French farmed cheese platter	

DIGESTIVES

Armagnac Lafontan X.O	\$19.00	Cognac Frapin Grande Champagne X.O	\$19.00
Louis Roque Vieilles Prunes	\$19.00	Whisky Kornog Single Malt	\$20.00
Calvados pays d'Auge Dupont	\$18.00	Zusslin eaux de vie Mirabelle	\$18.00
Morand eaux de vie de framboise	\$18.00	Pommeaux de Normandie	\$19.00
Morand eaux de vie de pruneau	\$18.00	Zacapa Rum Solera 23Y.0	\$19.00

Full list of dessert, fortified wines & Champagne available on our wine list

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