

Starters



Le Tartare de Thon — \$21.5

Raw Tuna fish, cut into small cubes mixed with fresh tomatoes, shallots, parmesan cheese and seasoned with lime juice, pesto, olive oil and home made strawberry balsamic vinegar reduction. Served with mesclun salad.

La Burratina — \$23

Burratina cheese from Puglia, served simply with cherry tomatoes and mesclun salad.

Le Foie-gras mi-cuit — \$26

Foie-gras (Castaing Premium quality) « mi-cuit », like terrine is served with homemade fig marmalade and toasted French bread

La Planche Ibérique — 28.5

Great Spanish Iberian ham (Jamón Iberico) served with toasted French bread

La Planche Gourmande (2-3 people) — \$56

Duck Foie gras « mi-cuit »

Spanish Iberian ham

Mediterranean Marinated peppers

Artisanal French bread

Spicy pepper Dip

Moroccan eggplant Dip

Sides

Basket of artisanal French bread.....\$5

Green side salad.....\$5

All prices are subject to 10% service charge

« Viande »



Le Confit de canard Maison — \$23

Home made Duck leg « confit » in duck fat and pan seared at last minute to offer you a crispy skin, served with mesclun salad, garlic mash potato and mushroom sauce.

La Côte de porc — \$25

US Pork Chop, slow cooked at low temperature served with great honey sauce, mesclun salad and garlic mash potato.

L'Entrecôte — \$42

Australian grain fed Beef Ribeye (280–300g) simply served with black pepper and « Guérande » sea salt , served with large fries and mesclun salad.

Le Filet de Boeuf — \$48

Australian grain fed Beef Tenderloin (220g) simply served with black pepper and « Guérande » sea salt, served with large fries and mesclun salad.

Le Magret de Canard — \$64

Premium « Castaing » French grain fed Duck breast (450g) served with great honey sauce, large fries and mesclun salad.

All prices are subject to 10% service charge

« Fromage »



La Tartiflette — \$33 (subject to availability)

Traditional French dish from « Savoie » made with potatoes, onions and bacon covered with melted Reblochon cheese (Designation Protected of Origine).

« Poisson »



Le Tartare de Thon — \$26

Raw Tuna fish cut into small cubes mixed with fresh tomatoes, shallots, parmesan cheese and seasoned with lime juice, pesto, olive oil and home made strawberry balsamic vinegar reduction. Served with mesclun salad.

La Blanquette de Lotte — \$35 (subject to availability)

Small peaces of Monkfish simmered with home made fish broth, carrots, mushrooms, onions and a bit of lime. Served with rice.

All prices are subject to 10% service charge

« Pasta »



Pizzaiolo — \$17

Linguine, home made tomato sauce, a hint of pesto and Parmesan cheese

Pesto — \$19

Linguine, Pesto, fresh cherry tomatoes, olive oil, garlic and Parmesan cheese.

Carbonara — \$23

Linguine, cream and bacon topped with yolk egg and Parmesan cheese.

Burratina — \$25

Linguine, pink sauce, fresh cherry tomatoes and Mesclun salad topped with whole Burratina cheese.

5 fromages — \$27

Linguine, Mascarpone, Parmesan, Gorgonzola, Mozzarella and Emmental.

All prices are subject to 10% service charge

« Pizza »



La Pizza Margarita — \$19.5

Home made tomato sauce, cheese.

La Pizza Jambon — \$21.5

Home made tomato sauce, cheese, ham.

La Pizza Reine — \$23.5

Home made tomato sauce, cheese, ham, mushrooms.

La Pizza Provençale — \$25

Home made tomato sauce, cheese, ham, marinated peppers, goat cheese.

La Pizza 4 fromages — \$27

Cream, emmental cheese, mozzarella cheese, gorgonzola cheese, goat cheese.

La Pizza Burratina — \$32

Home made tomato sauce, cheese

After cooking : Fresh tomatoes, mesclun salad, whole Burratina, Pesto and home made strawberry balsamic reduction.

La Pizza Ibérique — \$32

Home made tomato sauce, cheese

After cooking : Iberian ham, mesclun salad, parmesan cheese, home made strawberry balsamic reduction.

All prices are subject to 10% service charge

« Desserts »

« All of our desserts are home made »



La Crème Brulée — \$12

A French Classic

La Tarte Alsacienne à la Cerise — \$14

French Tarte, from « Alsace », made with Flan and cherries

La Tarte au Chocolat — \$14

Dark Chocolate Tarte served with scoop of vanilla ice-cream

Le Gâteau aux marrons — \$14

Flourless Chestnuts cake served with scoop of vanilla ice-cream

Le Café Gourmand — \$15

Assortment of our mini desserts with espresso coffee

Scoop of Artisanal Vanilla ice-cream — \$5

All prices are subject to 10% service charge