

ENTRÉES

-Cold-

CAVIAR

Kaviari Baeri Royal 30g, Blinis, Chives, Crème Fraîche 90



FOIE GRAS

Duck Liver Pâté, Sourdough, Onion Chutney, 30

ROQUEFORT SALAD

Roquefort Salad with Pear, Endive, Croutons and Walnut Oil, 18

PATÉ GRAND-MÈRE

Chicken Liver and Pork Paté "Grand-mère Style", Cornichon, Sourdough, Onion Chutney, 16

HAMACHI TARTARE

Hamachi, Bergamot Wasabi Granite, Tarragon, Honeydew, Mango, 28

RAVIOLE

Lobster Ravioli, Grand Marnier Sauce, Beetroot Purée, Tomato Concassé, 30



-Hot-

SOUPE à L'OIGNON

French Onion Soup, Gruyère Cheese Crouton and Chives, 16

ESCARGOTS **FREE FLOW ON WEDNESDAY !**

Burgundy Snails in Clay Pots, Specialty Of L' Angélu, 18 (6p)



FOIE GRAS POËLÉ

Pan-Seared Foie Gras, Bak Kwa Sauce, Pickled Plums, Hawthorn Purée, (24\$ – 60g) / (36\$ – 120g)

PALOURDES **FREE FLOW ON TUESDAY !**

Clams "Marinière" White Wine, garlic, onions, basil, parsley, cream and, toasted focaccia. 18



Chef Special

Please ask our team

PLATS

CONFIT DE CANARD

Duck Leg Confit, White Beans Casserole, confit duck gizzard, 38



PINTADE AUX MORILLES

French Guinea Fowl Breast and Lollipop, Morel sauce, Leek fondue, Potato Purée, 58

AGNEAU À L'ORIENTALE

Butter Roasted Lamb Rump, Mint Anchoïade Sauce, Harissa Emulsion, Shishito Peppers, 42

LE CASSOULET

French "Country Style" Baked Beans with Toulouse Sausage, Duck Confit and Pork Belly. 44

LE FILET MIGNON

200g Grass Fed Beef Fillet Mignon, Wild Mushroom, Pancetta Reduction, Boursin Chantilly,. 48

TARTARE DE BŒUF

Beef Tartare "Au Couteau" Seasoned to your Liking, with Fries, 38

ENTRECÔTE

300g Angus Rib Eye Steak with Potato Gratin, Seasonal Vegetable, Red Wine or Blue Cheese Sauce, 48



ACCOMPAGNEMENTS & SAUCES

RED WINE SAUCE 6
BLUECHEESE SAUCE 6
PEPPERCORN SAUCE 6

CREAMY SPINACH 12
FRIES WITH TARRAGON MAYONAISE 9
MASHED POTATO 9
MIXED SALAD & VINAIGRETTE 10
SAUTEED HARICOT BEANS 9

KIDS MENU

Grilled Fish and chips 16
Sirloin Steak & fries 18
Penne Carbonara 16

POISSONS ET CRUSTACÉS



LA SOLE de LIGNE

Pan-Fried Wild-Caught Dover Sole (500gr), sauce Grenobloise . 82

LA LÉGINE

Lightly Seared **Pantagonian Toothfish**, Warm Sun-Dried, Tomato dressing, Grated Bottarga, 48

COQUILLE SAINT JACQUES

Pan-Seared Hokkaido Scallop, Shave Fennel, Preserved Lemon, Champagne Caviar Cream Sauce, 38

RISOTTO

Sautéed Squid and Chorizo, Saffron Risotto, 32

BOUILLABAISE

Seafood Stew, Baby Squid, Asari Clams, Hokkaido Scallop, Seabass, with Rouille Sauce, Garlic Croutons and Comté Cheese, 50
Additional half Main Lobster + 28\$



À PARTAGER

PORC ou VEAU

Served with Lobster Red Wine Sauce, Pearl Onions, Button Mushroom and Pumpkin Purée

DUTCH MILK FED VEAL RACK 400g/72\$ - 800g/130\$

IBERICO PORK RACK 250g/48\$ - 500g/90\$



LE CHÂTEAUBRIAND GRILLÉ

Grilled Beef Filet 'Châteaubriand', Potato gratin, Seasonal Vegetables, blue cheese sauce and jus.

500g - Shared by 2 Persons 500g/136\$ – 250g/68\$

LA CÔTE DE BŒUF (1KG)

Giant "Cote de Boeuf" Angus Prime Rib, for 2 pomme purée, Seasonal Vegetables and jus 1Kg- Share by 2 Persons 148

DESSERTS et FROMAGES

LES CRÊPES SUZETTE

Hot Pancakes with Fresh Orange Juice, Flambées with Grand Marnier 26

PARFAIT AU CHOCOLAT BLANC

Drumbuie White Chocolate Parfait, caramelised blood oranges, palmiers and orange sorbet 16

BABA AU RHUM

Baba Soaked with Rum and Pandan Syrup, Caramelised Pineapple and Coconut Sorbet 16

TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis 16

FONDANT AU CHOCOLAT

Chocolate Fondant with Coco-Hazelnut Crumb, gianduja Ice Cream 16

FROMAGES DE FRANCE

3 Assorted Raw Milk French Cheese Plate with Peach Chutney and Crispbread 24

Additional Cheese per piece 7

+ 12 \$
for
Dessert wine

