

## LES PETITS PLATS A PARTAGER SMALL PLATES TO SHARE

<b>Freshly-Shucked.....</b>	<b>(min. 3 pieces) 5 per piece</b>	
<b>Fine de Claire Oysters</b>	<b>Half Dozen</b>	<b>27</b>
	<b>Dozen</b>	<b>48</b>
<b>Gratinated Mussels.....</b>		<b>18</b>
Mussels baked with Garlic, Parsley Butter and melted Comté		
<b>Mussel Fritters.....</b>		<b>18</b>
Juicy breaded Mussel Fritters with Black Pepper and Lemon with Tartare Sauce		
<b>Le Croq-Truffle.....</b>		<b>18</b>
An indulgent take on the classic 'Croque Monsieur' - with Black Truffle, Comté and Serrano Ham		
<b>Escargot de Bourgnone.....</b>		<b>18</b>
Baked Escargot doused with our special Parsley Butter		
<b>Beef Carpaccio.....</b>		<b>16</b>
Thinly-sliced beef topped with arugula salad and capers, then finished with olive oil, salt, pepper and lemon zest		
<b>Beef Meatballs.....</b>		<b>14</b>
100% Beef Meatballs served in Spicy Tomato Sauce		
<b>Fried Chicken Wings.....</b>		<b>14</b>
Crisp Fried Chicken Wings with a spicy Thai Mayonnaise		
<b>Crispy Fried Calamari.....</b>		<b>14</b>
Crispy fried Calamari with Herbs served with Tartare Sauce or Spicy Thai Mayonnaise		
<b>Bitterballen.....</b>		<b>10</b>
Holland's number one snack! Crisp fried balls made from a thick roux with beef and a rich beef stock - the perfect pairing for a pint of beer!		
<b>Beef Tartare Toast.....</b>	<b>(min. 3 pieces) 6 per piece</b>	
Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel		
<b>Garden Green Salad.....</b>		<b>12</b>
Mesclun Greens with Cherry Tomatoes, Japanese Cucumber with Housemade Balsamic Dressing		
<b>Jamon Croquettes.....</b>	<b>(3 pieces) 12</b>	
<b>Truffled Porcini Croquettes.....</b>	<b>(3 pieces) 12</b>	
<b>Cheese Croquettes.....</b>	<b>(3 pieces) 9</b>	
<b>Crisp Truffle Fries.....</b>		<b>9</b>
Crispy Shoestring Fries tossed with Truffle Oil and topped with Parmesan shavings		
<b>Crisp French Fries.....</b>		<b>6</b>
<b>Oven-Baked Baguette.....</b>		<b>2</b>



## LES MOULES MUSSELS & FRIES

Olivier sources the best seasonal live mussels from across Europe and supports local producers as well! Feel free to our our team about the varieties available.

### SELECT YOUR PORTION OF PREFERRED MUSSELS AND SIGNATURE RECIPE:

	500G	750G	1KG
<b>LIVE LOCAL MUSSELS</b>	36	48	58
<b>LIVE DANISH ROPE MUSSELS</b>	42	56	68

*Our mussels are served with crisp, golden French fries.*

#### Marinières

White Wine, Butter, Parsley and Onion

#### A La Crème

Cream, White Wine, Butter, Parsley and Onion

#### Ardennaise

Cream, Mushrooms, Bacon, White Wine, Butter, Parsley and Onion

#### A La Tomate

Fresh Tomato, White Wine, Butter, Parsley, Garlic and Onion

#### Thailandaises

Chilli, Kaffir Lime Leaf, Lemongrass, White Wine and Coconut Milk

#### 'Chilli Crab' Style

Tomato Sauce, Chilli Sauce, Onion, Garlic, Red Chilli, White Wine, Butter, Parsley and Egg

#### Au Roquefort

Roquefort, Cream, White Wine, Butter, Parsley and Onion

## LES TARTES FLAMBEES FRESHLY-BAKED FRENCH "PIZZA"

An oven-baked flatbread from Alsace in the North Eastern region of France served with a variety of toppings – our elegant French alternative to pizza!

<b>Smoked Bacon &amp; Caramelized Onion.....</b>	<b>24</b>
<b>Escargots, Garlic, Parsley Butter and Onion.....</b>	<b>26</b>
<b>Porcini, Wild Mushrooms and Comté.....</b>	<b>28</b>
<b>Mussel &amp; Squid with Spicy Thai Mayonnaise.....</b>	<b>28</b>

## LES PLANCHES BOARDS TO SHARE

<b>La Planche de Charcuteries et Fromages.....</b>	<b>38</b>
A selection of Camembert, Comté, Sainte-Maure, Duck Rillettes, Pâté en Croûte, Country Pâté with Pistachio, Duck Foie Gras Terrine, Walnuts, Dried Apricot, Gherkins, Onion Confit, Dijon Mustard and Baguette	

<b>La Planche de Fromages.....</b>	<b>28</b>
A classic cheese selection of Comté, Sainte-Maure, Camembert, Bleu d'Auvergne with Walnuts, Dried Apricot and Baguette	

<b>La Planche de Charcuteries.....</b>	<b>28</b>
A selection of Duck Rillettes, Pâté en Croûte, Country Pâté with Pistachio, Duck Foie Gras Terrine, Gherkins, Onion Confit, Dijon Mustard, Baguette	

<b>La Burrata Buffala.....</b>	<b>24</b>
Fresh Burrata cheese served with Fresh Tomatoes, Basil Pesto and Extra Virgin Olive Oil	





# WINE

Class / Bottle

## CHAMPAGNE & SPARKLING

Château de Champoteloup Sparkling Brut.....	14 / 76
Crement de Loire	
Delamotte Champagne.....	18 / 98

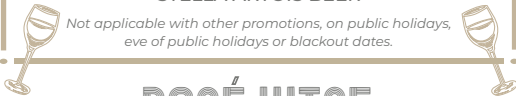
## WHITE WINE

Château la Genêstière, Les Galets White.....	14 / 64
IGP Pays d'Oc, 2019	
Domaines des Terres Blanches.....	88
Les Baux de Provence, 2018, 2019	
Domaine du Tariquet, Cotes de Gascogne IGP.....	89
Sauvignon Blanc, 2019	
Domaine, Régis Jouan, Sancerre, Loire 2019.....	98

## 1-FOR-1 HAPPY HOUR

THURSDAY TO SUNDAY | 2PM TO 5PM

HOUSEPOUR WINE (RED, WHITE)  
HOUSEPOUR SPIRITS (GIN, RUM, VODKA & WHISKY)  
STELLA ARTOIS BEER



Not applicable with other promotions, on public holidays, eve of public holidays or blackout dates.

## ROSÉ WINE

Domaine de La Vallongue, Les Callans, Rosé.....	15 / 68
IGP Alpilles 2019	
Domaine des Terres Blanches, Domaine Rosé.....	88
AOP Les baux de Provence 2019	

## RED WINE

Château la Genêstière, Les Galets Red.....	14 / 64
IGP Pays d'Oc, 2019	
Château L'Escadre, Côtes de Blaye, 2016.....	80
Château la Genêstière, Lirac, Rhone Valley 2017.....	88
Domaine des Terres Blanches, Domaine Rouge.....	88
AOP Les Baux de Provence, 2016	
Château Clairac, Bordeaux, 2016.....	89
Domaine Chanson Bourgogne, Pinot Noir 2019.....	89
Clos St. Vincent, Saint Emilion Grand Cru 2014.....	99
Château Piron, Montagne-Saint-Emilion 2015.....	99
Yann Chave, Crozes-Hermitage 2019.....	99
Domaine Vincent Bouzereau Bourgogne.....	109
Pinot Noir, 2018	
Château la Genêstière, Cuvée Terre de Soie.....	118
Lirac, Rhone Valley 2017	
Domaines des Terres Blanches, Aurelia.....	128
AOP Les Baux de Provence, 2016	
Château Simard, Saint-Emilion Grand Cru 2008, 2012.....	149

# BTM OUR STORY

MUSSELS & BAR BTM = Back to Mussels

Inspired by chef and restaurateur Olivier's experience in being the first to expand and popularize Belgium's 'mussels and fries' restaurant concept throughout France, BTM Mussels & Bar relives that delicious chapter of his culinary story in Singapore, and celebrates the flavourful gem of the sea, showcasing its natural sweetness by preparing them in a variety of styles and flavours popular throughout Europe.

## COCKTAIL CREATIONS BY GUDSHT AND LIM BAE

Deeznuts - Masculine / Nutty.....	18
American Bourbon, Maple Syrup, Walnut Bitters	
Amalfi Plunge - Refreshing / Tangy.....	18
Camino Gold Tequila, Agave, Lemon Juice, Basil Leaves, Peach Bitters	
Wandering Tomato - Sweet / Savoury.....	18
Larios Gin, Cherry Tomato, Basil Leaves, Pineapple, Syrup	
Time Travelers Wife - Sharp / Sweet.....	18
Cognac, Brandy Liqueur, Triple Sec, Syrup	
Singer in a Smoky Room - Floral / Tropical.....	18
Naud Hidden Loot Spiced Rum, St Germain, Elderflower, Marmalade, Wine Infusion	
Twilight in Saint-Tropez - Sweet / Tart.....	18
Naud Gin infused with Butterfly Pea Flowers, Vitamin C Broth, St Germain, Elderflower, Syrup	
Unicorn Barf - Floral / Refreshing.....	22

## CLASSIC COCKTAILS

Espresso Martini.....	22
Grey Goose Vodka, Kahlua, Espresso Coffee and Simple Syrup	
Mojito.....	16
Bacardi Superior Rum, Fresh Mint Leaves and Lime Juice	
Lychee Mojito.....	16
Bacardi Superior Rum, Fresh Mint Leaves, Lime Juice and Fresh Lychee	
Mimosa.....	16
Crement Brut and Fresh Orange Juice	
Aperol Spritz.....	18
Crement Brut, Aperol and Orange Slice	

## NON-ALCOHOLIC WINE

NON 2 - Caramelized Pear & Kombu.....	15 / 58
Ingredients: Whole Pears, Kombu, Ginger, Cardamom, Peppercorn, Star Anise, Black Tea, Clove, Agave, Vanilla, Olive Brine, Verjus	
NON 4 - Roasted Beetroot & Sancho.....	15 / 58
Ingredients: Whole Beetroot, Sansho Pepper, Black Pepper, Tamari, Bay Leaf, Jalapeño, Houjicha, Murray River Salt, Verjus	
NON 5 - Lemon Marmalade & Hibiscus.....	15 / 58
Ingredients: Citra Hops, Lemon Verbena, Lemongrass, Hibiscus, Lemon Myrtle, Liquorice Root, Peppermint, Preserved Lemon, Murray River Salt, Organic Sugar Cane, Verjus	



## BOTTLED BEER

Per Bottle/  
Bucket of 5

Estrella Galicia (330ml).....	13 / 55
Hoegaarden White (330ml).....	13 / 55
James Squire Orchard Crush Apple Cider (345ml).....	14 / 60
Little Creatures IPA (330ml).....	15 / 65
Fuller's Black Cab Stout (500ml).....	18 / 80

## BEER ON TAP

Stella Artois	Reg
Half pint.....	12
Pint.....	15

## SUMMER FRUIT-INFUSED BEER

A refreshing Stella Artois with: Pomelo Grapefruit / Passionfruit / Raspberry / Lychee.....12



## FREE-FLOW BEER

90 MINUTES FREE-FLOW DRAUGHT  
STELLA ARTOIS FOR \$58 PER PERSON\*  
WITH AN ORDER OF ANY DISH FROM LES MOULES, LES  
TARTES FLAMBEES' OR LES PLANCHES'  
(\$78 per person without  
the above order of food items)

\*Subject to whole table ordering Free-Flow



## HOUSEPOUR LIQUOR

Famous Grouse / Smirnoff Vodka / Gordon Gin.....	14
St. Remy V.S.O.P. / Bacardi Rum.....	14
Jack Daniels / Black Label.....	15
Don Julio Blanco.....	18

## PREMIUM LIQUOR

Grey Goose.....	16
Macallan 12 Years.....	20
Glenfiddich 12yo.....	18 / 230
Balvenie DoubleWood 12yo.....	18 / 260
Monkey Shoulder.....	16 / 280
Hendrick's.....	15 / 260

## APÉRITIFS & DIGESTIFS

Aperol / Campari / Martini Rosso.....	14
Grand Marnier / Ricard / Calvados Château du Breuil.....	16
Armagnac X.O / Chartreuse.....	18

## NON-ALCOHOLIC DRINKS

Evian (Still Mineral Water).....	9
Ferrarelle (Sparkling Mineral Water).....	9.5
Coke / Coke Light / Sprite / Ginger Ale / Soda Water Tonic Water.....	5.5
Orange Juice / Lime Juice / Cranberry Juice.....	6
Espresso / Long Black / Macchiato.....	5
Latte / Cappuccino.....	6
Double Espresso.....	8
Earl Grey Tea / English Breakfast Tea / Chamomile Tea / Peppermint Tea.....	6
Iced Tea / Iced Coffee.....	Add 1