

# — Sharing Platter —

Our Master Butcher's Selection Of Premium Cold Cuts, Served with Maison Marc Gherkins and Homemade Bread  
HKD248

## — Starters —

### HOMEMADE VEGETABLE SOUP - HKD68

Roasted Seasonal Vegetables, Rosemary Extra Virgin Olive Oil

### FRENCH DUCK SALAD - HKD128

Warm Shredded French Duck Confit, Mesclun, Ginger  
Vinaigrette Seasoning

### HOMEMADE SALMON RILLETES - HKD98

Norwegian Poached Salmon, Spicy Lemon & Dill, Homemade  
Bread Croutons

### FRENCH ARTISANAL CHARCUTERIE - HKD160

Choice of 3 Cold Cuts from selection, Served with Maison  
Marc Gherkins and Homemade Bread

### SIDE DISHES: Choose 1 with each Main Course

- Seasonal Mushroom Sauté with Butter and Herbs
- Espelette Pepper French Fries
- Mesclun Green Salad, Lemon & Honey Vinaigrette  
Seasoning
- Traditional Celery Remoulade with Mustard and Walnut  
Emulsion

Extra Side Dish: HKD38 each

### SAUCES: Choose 1 with each Main Course

- Maitre d'Hotel Butter
- Soy Sauce & Sweet Chilli Glaze
- Caramelized Shallots & Caraway Dip
- Smoked Adobo Chipotle & Paprika Dip
- Dijon Mustard

## — Desserts & Cheese —

### FRENCH ARTISANAL CHEESE PLATTER - HKD160

Choice of 4 Cheese from selection, Served with Homemade Bread

### FRUIT SALAD - HKD58

Seasonal Fruit Mix in Sweet Peppermint Infusion

### CHOCOLATE LOVER CAKE - HKD78

Hazelnut Dacquoise, Feuilletine Praline and Chocolate Mousse

## — Main Courses —

(Choice of 1 Side Dish and 1 Sauce for each Main Course ordered)

### FRENCH FREE RANGE CHICKEN PAILLARD - HKD148

Garlic & Rosemary 24 hrs Marinated Chicken Breast

### CONFIT DUCK LEG - HKD158

Slow Cooked French Duck in its Fat

### LQV BURGER - 158HKD

Homemade Brioche Bun, French Dry-Aged Beef Patty, Noir de  
Bigorre Chorizo, Caramelised Shallots & Caraway Sauce,  
Cheese: choose from 18 months Comte or Ossau Iraty

### HANGER STEAK / ALLOYAU FLANK STEAK / FLANCHET FLANK STEAK - HKD198

Grass Fed Salers-Angus French Beef

### BEEF TENDERLOIN - HKD228

Grass Fed Salers-Angus French Beef

### 45 DAYS DRY AGED BEEF RUMP - HKD218

Grass Fed Salers-Angus French Beef

### 60 DAYS DRY AGED BEEF STRIPLOIN - HKD228

Grass Fed Salers-Angus French Beef

### 60 DAYS DRY AGED BEEF BONE-IN RIBEYE ± 1.1kg HKD130/100g

Grass Fed Salers-Angus French Beef -  
Choice of 2 Sides and 2 Sauces

### BONE-IN VEAL RIB ± 600g HKD88/100g

French Limousin Suckling Veal, 4 to 5 months old.

### ROLLED LAMB SADDLE - HKD168

French Aquitaine 120 days old Lamb,  
Mother's Milk and Fodder Fed.

### CHIPOLATA and/or MERGUEZ 3 pieces - HKD148

Chipolata Homemade Minced Pork Sausage  
Merguez Homemade Beef and Lamb Spicy Sausage

### PORK RIB - NOIR DE BIGORRE - HKD228

Free Range, Ackorn Fed French Black Pigs

# A LA CARTE

No service charge.