



Food Delivery & Takeaway Menu 16th May – 13th June 2021

**15% off published prices before GST for takeaway at
L'Angelus, 85 Club Street.**

PLACE YOUR ORDER VIA:

Email: info@langelus.sg

Call: +65 6225 6897

Address: 85 Club Street, 069453

www.langelus.sg

Operating Hours: 11.30am to 9.30pm, Mon to Sun

**Wines by bottles – enjoy 45% off for takeaway & 30% off for delivery
Refer to www.langelus.sg/menu for the wine menu.**

Free delivery for orders above \$150 or within a 2km radius
\$10 delivery for orders below \$150

Prices listed exclude 7% GST.

ENTRÉES

-Cold-

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

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



FOIE GRAS POÊLÉ

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

PALOURDES

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



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

POISSONS ET CRUSTACÉS



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



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

TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis 16

FROMAGES DE FRANCE

3 Assorted Raw Milk French Cheese Plate
BLUE CHEESE, COMTE, PONT L'ÉVEQUE
with Peach Chutney and Crispbread 24