












*. Parisian Starters*

Cauliflower Truffle Soup & Brioche Croûtons with Fresh Truffle	320
 Burgundy Snails, Baked with "Chablis", Garlic & Parsley	310 / 590
Cagette Foie Gras Terrine, Brioche & Fig Preserve	610
 French Marinated Sardines Warm Baby Potatoes & Red Onions	340
Baked Truffle Camembert with "Petit Mesclun" & Garlic Baguette	480
 Iberico Plate Chorizo, Salchichon & Iberico Ham 48 months	290
Yellowfin Tuna Carpaccio & Avocado	390
Wagyu Beef "Carpaccio" with Mushrooms, Capers & Parmigiano	550
 Scallop "Ceviche" with Citrus Dressing, Cucumber & Mint	460
 Home Smoked Salmon with Sea Urchin Tarama, Dill Cream & Blinis	490





*. Sharing*

La Charcuterie - 5 Cold cuts Selection Board	590
La Fromage - Your Choice of 3 cheeses	590
 La Mer - Selection of Delicacies From the Sea...	990
La Campagnarde - Cold cuts, Pâtés, Rillettes and Brie Cheese	890
La Provence (V) - House made Vegetarian "Mezze" platter	690
 La Seafood Comptoir - Oysters, Prawns, Clams, Whelks & Mussels	1090

*. Salads & Pastas*

 Smoked Chicken "Caesar" with Poached Egg, Baby Cos & Parmigiano	440
"Niçoise"- Pepered Tuna, Olives, Anchovy, Egg, Vegetables & Greens	490
 Goat Cheese & Smoked Ham with Mesclun, Fruits & Nuts	480
Italian Burrata with Tomato, Parma Ham, Rocket & Parmesan	590
 Hokkaido Scallops Truffle Linguine	790
Penne Porcini with Pan seared Foie Gras	720
Spaghetti Pancetta with Garlic, Chili and Olive oil	390
Truffle Risotto with Spicy Sausage & Green Asparagus	550
 Poached Lobster Risotto Bisque & Tomatoes	990

*. Nice to Meat You*

 NZ Lamb Chops "Provençales" , with Ratatouille & Mint Pesto	980
Frog Legs Tagliatelle in Persillade & Croustis	390
Duck Magret Truffle Potato Gratin & Foie Gras Jus	990
 Beef Tenderloin / "Rossini", Cream Spinach & Truffle Jus	890 / 1,290
Homemade Sausages with Grilled Veg & Wholegrain Mustard Sauce	490
"Black Angus 5/6 Rib Eye (300g), "Bearnaise" Sauce and Home fries	1290
Free Range "Rotisserie" Chicken, Truffle Jus, Sauté Potatoes & Salad	490 / 890
 Slow Cooked Lamb Shank "Provençal", Mash & Ratatouille	780
 "Cassoulet" - Duck Confit, Pork Belly & Sausage with White Beans	680
"Beef Cheeks 'Bourguignon" with Baby Carrots and Tagliatelle	690

 *Chef's Recommendations*