



## — Platters —

### CHARCUTERIE PLATTER WITH BAGUETTE, GHERKINS & BUTTER

Small - 3/4 guests	HK\$ 388
Medium - 5/6 guests	HK\$ 488
Large - 8/10 guests	HK\$ 788

### CHEESE PLATTER WITH BAGUETTE AND QUINCE PASTE

Small - 3/4 guests	HK\$ 388
Medium - 5/6 guests	HK\$ 488
Large - 8/10 guests	HK\$ 788

### NOIR DE BIGORRE CURED HAM 20+ MONTHS PLATTER - 200G

HK\$ 248

## — Salads —



### FRENCH TOMATO & BURRATA SALAD

Organic French tomato "Les Cailloux", Burrata, Olive Oil & Aged Balsamic Vinegar

HK\$ 148

### CEASAR SALAD

Organic Chicken Breast Or Smoked Salmon

HK\$ 148

### OCTOPUS SALAD

Artichoke, Potato, Tomato & Liguria Olives

HK\$ 178

## — Kids Specials —

### PENNE OR SPAGHETTI PASTA WITH TOMATO OR BUTTER & HAM

HK\$ 88

### CHICKEN STEAK WITH SAUTEED POTATOES

HK\$ 98

### PETIT BURGER WITH FRENCH FRIES

HK\$ 118

*Looking For More?*


### ASK FOR OUR WEEKLY SPECIALS

Every 2 weeks, our Chef crafts up to 5 new seasonal dishes !



# A LA CARTE

## — Starters —

-  **HOMEMADE GASPACHO (SMALL/LARGE)** HK\$ 68 / 128  
Organic French Tomato " Les Cailloux ", Homemade Sun Dried Tomato, Bread Croutons
-  **FRENCH SNAILS, GARLIC BUTTER** HK\$ 98  
Bourgogne Snails, Homemade Garlic & Herbs Butter
- HOMEMADE SALMON RILLETTES** HK\$ 118  
Norwegian Poached Salmon, Spicy Lemon & Dill, Homemade Bread Croutons
- HOMEMADE DUCK FOIE GRAS TERRINE** HK\$ 188  
Toasted Country Bread, Pickle Cucumber & Fresh Apple
- FRENCH OYSTERS N°3 ON ICE - 6 PCS** HK\$ 148  
Fresh Lemon Or Dice Shallots & Red Wine Vinegar

## — Mains —

- LA COTE DE BOEUF /BONE-IN BEEF RIBEYE** HK\$ 88/100g  
Salers Angus From S.Fouillard Dry Aged 60 Days ± 1.2kg
-  **TRADITIONAL TRUFFLE CROQUE MONSIEUR** HK\$ 168  
French Truffle Ham, Comté 18 Months, Dijon Mustard, Bechamel
-  **CONFIT DUCK LEG** HK\$ 168  
Slow Cooked French Duck in its Fat, Sautéed Garlic & Herbs Organic Baby Potatoes
-  **STEAK TARTARE** HK\$ 168  
Hand Cut Beef Tenderloin, French Fries
- SEARED PARISIAN RIBEYE** HK\$ 168  
Roasted Vegetables, Garlic & Herbs Maitre D'hotel Butter
- BEEF CHEESEBURGER** HK\$ 188  
Homemade French Beef Patty, Comté 18 Months, Lettuce & Tomato, French Fries  
+ Extra Noir de Bigorre Bacon +HK\$ 38
- ASSIETTE DU BOUCHER/ BUTCHER'S BOARD ± 500g** HK\$ 340  
Mixed Selection Of Premium Meat From Our Display
- PAN-SEARED SEABASS** HK\$ 168  
Sautéed Quinoa, Roasted Zucchini, Saffron Aioli Jus
- OVEN BAKED COD** HK\$ 168  
Crispy Herbs Polenta, Caramelised Shallots, Piperade Coulis

## — Sides —

-  **FRENCH FRIES** HK\$ 48
-  **GRILLED VEGETABLES** HK\$ 48
-  **MIXED GREEN SALAD** HK\$ 48
-  **SAUTEED GARLIC POTATOES** HK\$ 48
-  **RATATOUILLE** HK\$ 48

Menu available from 11:30am to 3pm and 6pm to 10pm. Last call 9pm.  
No outside foods and drinks are allowed in the restaurant.  
Prices are subjected to 10% service charge

 Chef's Recommendation  
 Vegetarian  
 Vegan

# A LA CARTE

## — Desserts —

PASTRIES - Choose Directly From Our Display	HK\$ 88
CRÈME BRULÉE VANILLA BOURBON MADAGASCAR	HK\$ 68
CHOCOLAT MOUSSE 85% CACAO	HK\$ 88

## — Soft Drinks —

### MINERAL WATER

MINERAL STILL / SPARKLING WATER - 33CL / 75CL	HK\$ 25 / 50
WATER SYRUP - Ask Us For Available Flavours	HK\$ 30
PERRIER WATER (25CL)	HK\$ 35

### SOFT DRINKS

COCA COLA, COKE ZERO, COKE LIGHT, SPRITE, ORANGINA	HK\$ 40
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## — Alcohol —

### FRENCH ORGANIC BEER BY ALARYK

DRAFT BEER - BLONDE (25CL / 50CL)	HK\$ 50 / 85
BOTTLE BEER - WHITE (33CL / 75CL)	HK\$ 60 / 130
BOTTLE BEER - BLONDE (33CL / 75CL)	HK\$ 60 / 130
BOTTLE BEER - AMBER (33CL / 75CL)	HK\$ 70 / 150
BOTTLE BEER - IPA (33CL / 75CL)	HK\$ 70 / 150

In the heart of Languedoc, between Montagne Noire and the Mediterranean, the Alaryk Brewery offers 100% organic, local and responsible beers. They are additive-free and produced without any CO2 addition, by top fermentation and are unfiltered.

### FRENCH ORGANIC CIDER BY COTEAUX NANTAIS

CIDER DEMI-SEC - 75CL	HK\$ 85
CIDER BRUT - 75CL	HK\$ 85
CIDER BRUT - 33CL	HK\$ 60

Coteaux Nantais started its journey in 1943 in Brittany, France and has now won several rewards and prizes and is recognized for its excellence in innovation and quality in the organic field. Coteaux Nantais now boasts a wide range of fruit products like juices, jams, purees, vinegars and cider.

# BREAKFAST

## French Combo

Croissant or Pain Au Chocolat  
+ Espresso or Americano  
HK\$38

## Baguette Combo

Half Baguette with Butter and Jam  
+ Espresso or Americano  
HK\$88

## Full Breakfast Combo

Viennoiserie Of Your Choice From Display  
+ Ham & Cheese or Fresh Herbs Omelette with Salad + Your Choice of Hot Drinks

HOMEMADE VIENNOISERIES - Choose Directly From Our Display

Retail Price

FRENCH YOGURT - Choose Directly From Our Display

Retail Price

FRENCH HOMEMADE HALF BAGUETTE WITH BUTTER AND JAM

HK\$ 68

# DRINKS

**COFFEE** - HONEYCOMB BLEND FRESHLY ROASTED BY CRAFT COFFEE IN HONG KONG

ESPRESSO	HK\$ 25
DOUBLE ESPRESSO	HK\$ 50
AMERICANO	HK\$ 25 / 40
CAPPUCCINO	HK\$ 45
LATTE	HK\$ 45 / 55
CAFE MOCHA	HK\$ 50 / 55
MACCHIATO	HK\$ 30
BABYCINO	HK\$ 40
HOT CHOCOLATE	HK\$ 50 / 55
DECAF COFFEE	+ HK\$ 6

**HERBAL TEA** BY TISAROM

ANTI-OXYDANT, ANTI-STRESS, DETOX, SOOTHING OR DIGESTIVE	HK\$ 45
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**FRUIT JUICE & LEMONADE**




HOMEMADE FRESHLY SQUEEZED JUICE - Ask Us For Available Flavours	HK\$ 88
ORGANIC FRUIT JUICE - Ask Us For Available Flavours	HK\$ 50
ORGANIC LEMONADE FROM FRENCH ARTISAN (75CL) - Ask Us For Available Flavours	HK\$ 80
SPARKLING APPLE JUICE - APIBUL (75CL) - Ask Us For Available Flavours	HK\$ 120

Menu available from 8.30am to 11.30pm on weekends only. No outside food & drinks are allowed in the restaurant. Prices are subjected to 10% service charge.



Chef's Recommendation  
Vegetarian

# BRUNCH

- FRENCH TARTINES** - With Your Choice Of Homemade Bread (Ask our Staff) HK\$ 138
- Smoked Salmon, French Cream Cheese, Red Onion, Capers  
OR Truffle Ham, Dijon Mustard, French Cream Cheese, Red Onion, Parsley
- 2 EGGS ANY STYLE** - With Your Choice Of Homemade Bread (Ask our Staff)  HK\$ 68  
Sunny Side OR Scrambled OR Omelette
- EGGS BENEDICT WITH HOLLANDAISE SAUCE** - With Your Choice Of Homemade Bread
- Bacon OR HK\$ 98
  - Smoked Salmon OR Truffle Ham HK\$ 138
- SCRAMBLED EGGS** - With Your Choice Of Homemade Bread (Ask our Staff)
- Bell Peppers & Zucchini OR  HK\$ 88
  - Smoked Salmon HK\$ 118
- OMELETTE SERVED WITH SALAD**
- Fresh Herbs OR Ham & Cheese  HK\$ 98

# A LA CARTE

## — Starters —

- HOMEMADE GASPACHO (SMALL/LARGE)**  HK\$ 68 /128  
Organic French Tomato " Les Cailloux ", Homemade Sun Dried Tomato, Bread Croutons
- FRENCH OYSTERS N°3 ON ICE - 6 PCS** HK\$ 148  
Fresh Lemon Or Dice Shallots & Red Wine Vinegar

## — Salads —

- FRENCH TOMATO & BURRATA SALAD**  HK\$ 148  
Organic French tomato " Les Cailloux ", Burrata, Olive Oil & Aged Balsamic Vinegar
- CEASAR SALAD** HK\$ 148  
Organic Chicken Breast Or Smoked Salmon

## — Mains —

- TRADITIONAL TRUFFLE CROQUE MONSIEUR**  HK\$ 168  
French Truffle Ham, Comté 18 Months, Dijon Mustard, Bechamel
- CONFIT DUCK LEG**  HK\$ 168  
Slow Cooked French Duck in its Fat, Sautéed Garlic & Herbs Organic Baby Potatoes
- STEAK TARTARE**  HK\$ 168  
Hand Cut Beef Tenderloin, French Fries
- BEEF CHEESEBURGER** HK\$ 188  
Homemade French Beef Patty, Comté 18 Months, Lettuce & Tomato, French Fries  
+ Extra Noir de Bigorre Bacon +HK\$ 38
- OVEN BAKED COD** HK\$ 168  
Crispy Herbs Polenta, Caramelised Shallots, Piperade Coulis

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Chef's Recommendation



Vegetarian

# BREAKFAST

## French Combo

Croissant or Pain Au Chocolat  
+ Espresso or Americano

HK\$38

## Baguette Combo

Half Baguette with Butter and Jam  
+ Espresso or Americano

HK\$88

**HOMEMADE VIENNOISERIES** - Choose Directly From Our Display


Retail Price

**FRENCH YOGURT** - Choose Directly From Our Display

Retail Price

**FRENCH HOMEMADE HALF BAGUETTE WITH BUTTER AND JAM**

HK\$ 68

**FRENCH TARTINES** - With Your Choice Of Homemade Bread (Ask our Staff) 

- Smoked Salmon, French Cream Cheese, Red Onion, Capers
- Truffle Ham, Dijon Mustard, French Cream Cheese, Red Onion, Parsley

HK\$ 138

HK\$ 138

**OMELETTE SERVED WITH SALAD**

- Fresh Herbs OR Ham & Cheese

HK\$ 98

# DRINKS

**COFFEE** - HONEYCOMB BLEND FRESHLY ROASTED BY CRAFT COFFEE IN HONG KONG

ESPRESSO

HK\$ 25

DOUBLE ESPRESSO

HK\$ 50

AMERICANO

HK\$ 25 / 40

CAPPUCCINO

HK\$ 45

LATTE

HK\$ 45 / 55

CAFE MOCHA

HK\$ 50 / 55

MACCHIATO

HK\$ 30

BABYCINO

HK\$ 40

HOT CHOCOLATE

HK\$ 50 / 55

DECAF COFFEE

+ HK\$ 6

**HERBAL TEA** BY TISAROM

ANTI-OXYDANT, ANTI-STRESS, DETOX, SOOTHING OR DIGESTIVE

HK\$ 45

**FRUIT JUICE & LEMONADE**

HOMEMADE FRESHLY SQUEEZED JUICE - Ask Us For Available Flavours

HK\$ 88

ORGANIC FRUIT JUICE - Ask Us For Available Flavours

HK\$ 50

ORGANIC LEMONADE FROM FRENCH ARTISAN (75CL) - Ask Us For Available Flavours

HK\$ 80

SPARKLING APPLE JUICE - APIBUL (75CL) - Ask Us For Available Flavours

HK\$ 120

Menu available from 10.00am to 11.30pm on weekdays only. No outside food & drinks are allowed in the restaurant. Prices are subjected to 10% service charge.



Chef's Recommendation  
Vegetarian