

— Starters —

HOMEMADE SEASONAL VELOUTE 
Green Zucchini & Shallots, Mint, Crumbled Feta Cheese

BEETROOT SALAD 
Steamed Red Beetroot, French Green Beans, Toasted Walnut, Green Apple, Parsley, Citrus Dressing

BRANDADE AUX CROUTONS +HKD18
Shredded Salted Fresh Codfish with Mash Potato, Chives, Extra Virgin Olive Oil, Bread Croutons

FRENCH ARTISANAL CHARCUTERIE +HKD18
Choice of one Cold Cut from selection,
Served with Maison Marc Gherkins and Homemade Bread

— Main Courses —

FLANCHET FLANK STEAK
Grass Fed Salers-Angus French Beef, Mustard & Walnut Emulsion

CONFIT DUCK LEG +HKD38
Slow Cooked French Duck in its Fat, Confit Orange Sauce

TRADITIONNAL CHEESE RAVIOLES 
Spicy Tomato Sauce, Parmesan Cheese

CHIPOLATA and/or MERGUEZ 2 PIECES
Chipolata: Homemade Minced Pork Sausage
Merguez: Homemade Beef and Lamb Spicy Sausage

CHOICE OF 1 SIDE DISH INCLUDED WITH EACH MAIN COURSE:

- French Fries 
- Grilled Seasonal Vegetables & Sauteed Mushrooms 
- Mixed Green Leaves 
- Buttered Garlic & Herbs French Green Beans 
- Crushed Baby Potatoes & Chives 

— Desserts & Cheese —

FRENCH ARTISANAL CHEESE +HKD58
Choice of one Cheese from selection, Served with Homemade Bread

HOMEMADE PEACH CRUMBLE +HKD38
Vanilla Cream, Poached Peach, Crumble Biscuit

FLAN AU CHOCOLAT +HKD38
85% Cocoa Rich and Creamy Chocolate Dessert and Raspberry Coulis



A LA CARTE

— Sharing Platters —

CHARCUTERIE PLATTER WITH BAGUETTE, GHERKINS & BUTTER

CHEESE PLATTER WITH BAGUETTE AND QUINCE PASTE

 MIX PLATTER WITH CHEESE AND CHARCUTERIE

Small - 3/4 guests

HK\$ 388

Medium - 5/6 guests

HK\$ 488

Large - 8/10 guests

HK\$ 788

— Starters —



HOMEMADE SEASONAL VELOUTE

Green Zucchini & Shallots, Mint, Crumbled Feta Cheese

HK\$ 128



FRENCH SNAILS, GARLIC BUTTER

Bourgogne Snails, Homemade Garlic & Herbs Butter

HK\$ 128

BRANDADE AUX CROUTONS

Shredded Salted Fresh Codfish with Mash Potato, Chives, Extra Virgin Olive Oil, Bread Croutons

HK\$ 128

TRADITIONNAL CHEESE RAVIOLES

Spicy Tomato & Chorizo Sauce, Parmesan Cheese

HK\$ 68

CRAB & CELERIAC SALAD

Poached Blue Crab Claws, Celery Remoulade, Mixed Leaves, Mustard Walnut Sauce

HK\$ 138

GNOCCHI A LA PARISIENNE

Sautéed Herbs Gnocchi, Truffle Ham, Caramelized Shallots, Comte Cheese

HK\$ 138

— Salads —



GREEDY SALAD

Kale, Feta, Pickle Cucumber, Shredded Carrots, Tomato Meli-Melo, Toasted Viron Seeds

HK\$ 148



BEETROOT SALAD

Steamed Red Beetroot, French Green Beans, Toasted Walnut, Green Apple, Parsley, Citrus Dressing

HK\$ 148

CEASAR SALAD

Organic Chicken Breast Or Smoked Salmon

HK\$ 148

OCTOPUS SALAD

Marinated Artichoke, Potato, Tomato & Liguria Olives

HK\$ 178

— Kids Specials —

PENNE WITH TOMATO OR BUTTER

HK\$ 88

PETIT CHEESEBURGER WITH FRENCH FRIES

HK\$ 118

PENNE WITH HAM AND CREAM

HK\$ 98

CHIPOLATA WITH FRENCH FRIES

HK\$ 118

Menu available from 11:30am to 3pm and 6pm to 10pm on weekdays
and from 6pm to 10pm on weekends. 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






— Mains —

BEEF CHEESEBURGER Homemade French Beef Patty, Comté 18 Months, Lettuce & Tomato, French Fries + Extra Noir de Bigorre Bacon +HK\$ 38	HK\$ 158
 TRADITIONAL TRUFFLE CROQUE MONSIEUR French Truffle Ham, Comté 18 Months, Dijon Mustard, Bechamel	HK\$ 160
 CONFIT DUCK LEG Slow Cooked French Duck in its Fat, Crushed Potatoes & Confit Orange Sauce	HK\$ 168
 STEAK TARTARE Hand Cut Beef Tenderloin, French Fries	HK\$ 168
TRADITIONNAL CHEESE RAVIOLES Spicy Tomato & Chorizo Sauce, Parmesan Cheese	HK\$ 128
HOMEMADE QUICHE Foie Gras, Sautéed Mushrooms, Chives	HK\$ 128
ASSIETTE DU BOUCHER/ BUTCHER'S BOARD ± 500g Mixed Selection Of Premium Meat From Our Display	HK\$ 340
HERBS CRUSTED CODFISH Parsley & Chives Crust, Sweet Potato & Black Olive Puree, Sauce Vierge	HK\$ 178
SAFFRON STEAMED CLAMS Manila Clams, Sautéed Shallots, Baby Potatoes, French Green Beans, Saffron Cream Sauce	HK\$ 178
FRENCH VEAL A LA STROGANOFF French Veal Strips, Sautéed Wild Mushrooms & Onions, Spicy Paprika Creamed Sauce, Tagliatelle Pasta	HK\$ 188
VEGETARIAN PARMENTIER Sautéed Seasonal Vegetable Medley, Mediterranean Spices, Mash Potatoes & Cheese Crust	HK\$ 128

— To Share —

LA COTE DE BOEUF /BONE-IN BEEF RIBEYE Salers Angus From S.Fouillard Dry Aged 60 Days ± 1.2kg	HK\$ 88 / 100g
ROASTED YELLOW FRENCH CHICKEN French Green Beans, Crushed Potatoes, Roasting & Herbs Jus	Half Chicken Whole Chicken HK\$ 248 HK\$ 458

— Sides —


 FRENCH FRIES	HK\$ 48
 GRILLED SEASONAL VEGETABLES & SAUTEED MUSHROOMS	HK\$ 48
 MIXED GREEN LEAVES	HK\$ 48
 BUTTERED GARLIC & HERBS FRENCH GREEN BEANS	HK\$ 58
 CRUSHED BABY POTATOES & CHIVES	HK\$ 48

— Desserts —

PASTRIES - Choose Directly From Our Display	HK\$ 88
HOMEMADE PEACH CRUMBLE	HK\$ 88
FLAN AU CHOCOLAT 85% CACAO	HK\$ 88

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 Chef's Recommendation

 Vegetarian

 Vegan

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
HK\$ 148

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\$ 28
DOUBLE ESPRESSO	HK\$ 38
AMERICANO	HK\$ 28 / 38
CAPPUCCINO	HK\$ 48
LATTE	HK\$ 48 / 58
CAFE MOCHA	HK\$ 48 / 58
MACCHIATO	HK\$ 28
BABYCINO	HK\$ 18
HOT CHOCOLATE	HK\$ 48 / 58
DECAF COFFEE	+ HK\$ 8

TEA

ANTI-OXYDANT, ANTI-STRESS, DETOX, SOOTHING OR DIGESTIVE	HK\$ 45
ICED TEA	HK\$48

FRUIT JUICE & LEMONADE

HOMEMADE FRESHLY SQUEEZED ORANGE JUICE	HK\$ 88
HOMEMADE LEMON SQUASH	HK\$ 88
ORGANIC FRUIT JUICE (25CL) - 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

Breakfast 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 HOMEMADE BREAD

- Smoked Salmon, French Cream Cheese, Red Onion, Capers HK\$ 138
- Truffle Ham, Dijon Mustard, French Cream Cheese, Red Onion, Parsley HK\$ 138

2 EGGS ANY STYLE - Sunny Side OR Scrambled OR Omelette - With Homebread Bread  HK\$ 68

EGGS BENEDICT WITH HOLLANDAISE SAUCE

- Bacon HK\$ 98
- Smoked Salmon HK\$ 138
- Truffle Ham HK\$ 138

SCRAMBLED EGGS


- Bell Peppers & Zucchini  HK\$ 88
- Smoked Salmon HK\$ 118

OMELETTE SERVED WITH SALAD

- Fresh Herbs  HK\$ 98
- Ham & Cheese HK\$ 98

A LA CARTE

— Starters —

HOMEMADE SEASONAL VELOUTE  HK\$ 128
Green Zucchini & Shallots, Mint, Crumbled Feta Cheese

FRENCH SNAILS, GARLIC BUTTER HK\$ 128
Bourgogne Snails, Homemade Garlic & Herbs Butter

— Salads —

BEETROOT SALAD  HK\$ 148
Steamed Red Beetroot, French Green Beans, Toasted Walnut, Green Apple, Citrus Dressing

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

HERBS CRUSTED CODFISH HK\$ 178
Parsley & Chives Crust, Sweet Potato & Black Olive Puree, Sauce Vierge

Menu available from 8.30am to 3pm on weekends only. No outside food & drinks are allowed in the restaurant. Prices are subjected to 10% service charge.



Chef's Recommendation



Vegetarian