

Seven Days a Week



Breakfast, Lunch & Dinner

SOUPS

- Classic FRENCH ONION Soup. *Slow cooked with melted gruyère* 140.
- SPINACH Soup. *With French baguette* 65.
- SOUP DU JOUR. *Please ask your server* 45.

SALADS

- GARDEN BEET Salad. *With feta cheese, walnuts & balsamic dressing* 80.
- JUMBO PRAWNS Salad.
With mixed greens, shiitake mushrooms, chilies & fried garlic 125.
- CLASSIC CAESAR Salad.
With beef bacon or grilled chicken 95.
With smoked salmon or anchovies 115./105.
- KALE AND BRUSSELS SPROUT Salad.
With goat cheese & lemon-mustard dressing 115.
- CHICKEN & AVOCADO Salad. *With wasabi dressing* 95.
- DUCK CONFIT Salad. *With hazelnut, raisins & balsamic dressing* 75.
- BURRATA & TOMATO Salad. 140.

STEAK FRITES



PRIME BEEF

*Grilled over a high flame to your liking
With mixed salad & our famous pommes frites*

TENDERLOIN (220G) 185.	AUSTRALIAN CHATEAUBRIAND (250G) 250.	CLASSIC BEEF TARTARE 160.
AUSTRALIAN STRIPLOIN (200G) 250.	WAGYU GRADE 4 RIB-EYE (200G) 490.	WAGYU FLANK STEAK (200G) 170.

*Choice of Sauces: Béarnaise, Black Pepper, Mushroom, Barbecue
Additional Sauces (+15):
Mustard, Blue Cheese, Truffle Oil, Green Peppercorn or Red Wine & Shallot*

ASIAN

- TOM YAM Soup. *With jumbo prawns & rice noodles* 95.
- NASI CAMPUR.
With crispy cumin chicken, eggs, chili tempe & beef steak satay 105.
- Fried KWETIAU.
Flat noodles with roast chicken & tomatoes 85.
- CALAMARI ASIATIQUE.
Deep fried squid sautéed with chili padi & garlic 95.
- INDONESIAN GRILLED SHORT RIBS.
With jasmine rice & sambal 120.
- ASIATIQUE GURAME with STEAMED RICE 95.
- BUTTER 'BISTIK' with STIR FRIED RICE 180.
- HAINANESE CHICKEN RICE with TOFU CLEAR SOUP & GINGER CHILI 85.
- KUNG PAO CHICKEN with GLASS NOODLES 80.
- LOEWY FRIED RICE with a choice of DUCK or SQUID & SHRIMP 80.
- CHICKEN BETUTU with GARLIC RICE & SAMBAL MATAH 135.
- VEAL TONGUE with SAMBAL IJO 95.

APPETIZERS

- Platter of ESCARGOTS. *Simple garlic butter & fresh baguette slices.* 50.
- CHEESE FONDUE. *Emmental, gruyère & white wine with rough cut baguette* 175.
- SMOKED SALMON Platter. *With baby spinach, capers & ciabatta bread* 185.
- Classic GARLIC FROG LEGS 85.
- Grilled JUMBO PRAWNS. *With homemade aioli* 150.
- FOIE GRAS TERRINE. *With Grape Jelly, Shallot Chutney, French Baguette* 285.
- DUCK PÂTÉ *With Hazelnut and Rye Bread* 70.

PASTA



TRUFFLE MAC & CHEESE
With gruyère & smoked beef
95.

AGLIO OLIO CHICKEN SPAGHETTI
With olive oil, chilies & white wine
90.

LASAGNA
Italian homestyle
90.

CRAB RAVIOLI
In a light crab coulis sauce
95.

HOMEMADE PESTO PENNE
With pine nuts, fennel & shaved parmesan
95.

MAINS

- Grilled NORWEGIAN SALMON FILLET.
With seasonal vegetables, butter mashed potatoes & mustard. 185.
- Organic ROAST CHICKEN Half. (20 minutes)
Simply roasted, with mixed salad & pommes frites 125.
- BEEF SHEPHERD'S PIE.
Braised beef stew & mashed potato gratin 125.
- DUCK CONFIT. *Slowly sautéed with green beans & smoked beef.* 155.
- Classic BRAISED LAMB SHANK.
With au jus, sautéed green beans & gruyère-mozzarella potato gratin 265.
- Grilled SEA BASS. *With cherry tomatoes, arugula & creamy polenta.* 145.
- CHICKEN WELLINGTON. (20 minutes) 135.
- LOEWY FISH & CHIPS. *Beer-battered dory with pommes frites & tartar sauce* 105.
- BEEF GOULASH. *With grilled French country loaf* 95.
- DORY MEUNIÈRE. *With steamed asparagus* 125.
- BEEF or CHEESE BURGER. *With pommes frites or shoestring fries* ... 120./135.

STEAK SANDWICH
AU JUS
Served with pommes frites
160.

LOEWY CLUB SANDWICH
*Served with shoestring fries
(Available lunch only)*
95.

CROQUE MONSIEUR 'CAMPAGNARD'
Smoked beef, melted gruyère & grain mustard on whole wheat country bread
175.

CHEESE PLATTER 190.
*Choice of 4 cheeses from our cheese gueridon
With walnuts, grapes, onion, raisin chutney & a basket of bread*

SIDES

- POMMES FRITES 35.
- POTATO Gratin 55.
- POTATO WEDGES/BAKED 35.
- MASHED POTATOES 35.
- SPINACH a la Crème 35.
- GREEN SALAD with VINAIGRETTE 35.
- Sautéed VEGETABLES 25.
- GARLIC BREAD 40.
- RÖSTI HASH BROWNS 20.
- CRISPY KAILAN 45.

“ It all must start with an inspired, spontaneous idea ”

- Raymond Loewy -