

ENTRÉES

-Cold-

CHARCUTERIE PLATTER 120gr/ 22\$

Parma ham 40gr/ 8\$

Rosette 40gr/ 8\$

Iberico Chorizo 40gr/ 8\$

CAVIAR

Kaviari Baeri Royal 30g, Blinis, Chives, Crème Fraîche 90



FOIE GRAS

Duck Liver Terrine, Sourdough, Onion Chutney, 30

ROQUEFORT SALAD

Roquefort Salad with Pear, Endive, Croutons and Walnut Oil, 18

PATÉ GRAND-MÈRE

Home-made Pork and Chicken Liver Paté "Grand-mère Style", Cornichon, Sourdough, Onion Chutney, 16

HAMACHI TARTARE

Hamachi, Bergamot Wasabi Granite, Tarragon, Honeydew, Mango, 28

-Hot-

SOUPE À L'OIGNON

French Onion Soup, Gruyère Cheese Crouton and Chives, 16

ESCARGOTS **FREE FLOW ON WEDNESDAY !**

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



FOIE GRAS POELÉ

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

HUÎTRES VICHYSOISE

Lightly Torch Oysters from Hyogo, Chilled Leek and Potato Thick Soup. Crispy Tuile, 23

RAVIOLE

Lobster Ravioli, Grand Marnier Sauce, Beetroot Purée, Tomato Concassé, 30



PLATS

CONFIT DE CANARD

Home-made Duck Leg Confit, White Beans Casserole, Confit Duck Gizzard, 38

PINTADE AUX MORILLES EN COCOTTE (500gr)

French Guinea Fowl, Creamy Morel sauce, Potato Purée and Green Peas, 60



AGNEAU À LA PROVENÇALE

Herb crusted Lamb Rump, grilled Nasu Eggplant, Aubergine Caviar and Kalamanta Olive sauce, 42

PORC IBÉRIQUE (served medium)

Pan Roasted Iberico Pork Rack, charred Scallion, Celeriac Purée and Sauce Périgourdine, 48



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

VICHY CARROT 10
FRIES WITH TARRAGON MAYONAISE 9
MASHED POTATO 9
MIXED SALAD & VINAIGRETTE 10
BUTTER PEAS WITH PANCETTA 12

KIDS MENU

Grilled Fish and chips 16
Sirloin Steak & fries 18

POISSONS ET CRUSTACÉS



LA SOLE de LIGNE

Pan-Fried Wild-Caught Dover Sole (500gr), sauce Beurre Blanc, 82

LA LOTTE

Butter Roasted French Monkfish, Caramelized Fennel, Gribiche sauce, Sherry vinegar jus, 52

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

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 Potato gratin, Seasonal Vegetables and jus 1Kg- Share by 2 Persons 148

FROMAGES DE FRANCE

3 Assorted Raw Milk French Cheese Plate with Peach Chutney and Crispbread, 24

Additional Cheese per piece 7

DESSERTS et FROMAGES

LES CRÊPES SUZETTE

Hot Pancakes with Fresh Orange Juice, Flambées with Grand Marnier 26

TARTE AU CHOCOLAT

Valrhona 64% Chocolate Ganache, praline feuilletine, Home-made Chantilly, Cassis gel and Vanilla ice cream, 16

BABA AU RHUM

Traditional Rhum Baba with Home-made Chantilly, 16

CRÈME BRÛLÉE

Lavender Crème Brûlée, Rhubarb Purée and Sablé Breton, 16

FONDANT AU CHOCOLAT

10 m preparation
Chocolate Fondant with Coco-Hazelnut Crumb, Vanilla Ice Cream 18

CLAFOUTIS

15 m preparation
Brandy Cherry Clafoutis and Vanilla Ice Cream 18





ENTRÉES

HAMACHI TARTARE + 4\$

Hamachi, Bergamot
Wasabi Granite, Tarragon,
Honeydew, Mango,



SOUPE à L'OIGNON

French Onion Soup, Gruyère
Cheese Crouton and Chives,

OR

HUÎTRES VICHYSOISE

Lightly Torch Oysters from
Hyogo, Chilled Leek and
Potato Thick Soup. Crispy
Tuile,

FOIE GRAS POELÉ

Pan-Seared Foie Gras 60g, Bak
Kwa Sauce , Pickled Plums,
Hawthorn Purée,

PLATS

RISOTTO

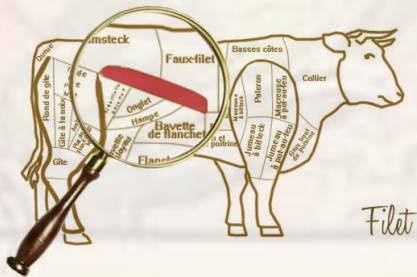
Sautéed Squid and Chorizo, Saffron Risotto,

or

TARTARE DE BŒUF

Beef Tartare "Au Couteau" Seasoned, with Fries,

or



LE FILET MIGNON + 6\$

200g Grass Fed Beef Fillet Mignon, Wild
Mushroom, Pancetta Reduction, Boursin
Chantilly,

or

CONFIT DE CANARD

Duck Leg Confit, White Beans Casserole, Confit
Duck Gizzard



DESSERTS

CLAFOUTIS + 3\$

15 m preparation

Brandy Cherry Clafoutis and Vanilla Ice Cream

or

TARTE AU CHOCOLAT

Valrhona 64% Chocolate Ganache, praline feuilletine, Home-made Chantilly, Cassis gel and
Vanilla ice cream

or

CRÈME BRÛLÉE

Lavender Crème Brûlée, Rhubarb Purée and Sablé Breton