

À LA CARTE MENU



Salade de Tomates et Burrata

ENTRÉES FROIDES

Salade de Tomates et Burrata V GF	28.00
Local Burrata, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Micro Salad	
Salade de Haricot Vert et Foie Gras A N GF	38.00
French Beans, Shaved Foie Gras, Hazelnuts, Raspberry Dressing	
Tartare de Sériole GF	29.00
Yellowtail Amberjack, Lime Zest, Vanilla Oil, Mango, Micro Basil	
Salade de Crabe Royal GF N	48.00
King Crab Salad, Green Apple Espuma, Avruga Pearls, Lime Dust	
Salade du Potager GF V N	23.00
Green Salad, Vegetables Slices, Feta cheese, Kalamata Olives, Walnuts	
Salade de Poulpe	32.00
Charred Octopus, Hummus, Cherry Tomato Confit, Paprika Oil, Baby Salad	
Plateau de Charcuterie P N	42.00
Bayonne Ham, Saucisson, Paris Ham, Rosette de Lyon, Duck Rillettes	



Bisque de Homard

ENTRÉES CHAUDES

Escargots de Bourgogne (6 pieces)	26.00
Baked Snails, Garlic Parsley Butter, Bread Crumbs, Green Salad	
Foie Gras de Canard Poêlé A N	38.00
Grapes, Pistachio, Port Wine reduction, Micro Green	
Soupe à l'Oignon A	25.00
French Onion Soup, Country Bread, Comté Cheese	
Bisque de Homard A	32.00
Lobster Bisque, Lobster Ravioli, herbs	



Noix de St. Jacques d'Hokkaido

PLAT PRINCIPAUX

Steak Frite (300g) A GF	82.00
Grilled Australian Ribeye, Homemade French Fries, Béarnaise Sauce	
Selle d'Agneau A GF	54.00
Lamb Saddle, Mediterranean Herbs, Green Peas, Romanesco, Charred Onions, Rosemary Jus	
Supreme de Volaille A GF	48.00
French Chicken Breast, Morels Mushroom, Green Asparagus, Chicken Jus	
Porc Iberic A GF P	48.00
Pork Loin, Baby Carrots, Carrot Purée, Orange, Honey Apple Jus	
Noix de St. Jacques d'Hokkaido GF	48.00
Hokkaido Scallops, Leek, Cauliflower, Parmesan Emulsion	
Baramundi à la Vapeur A GF	42.00
Steamed Barramundi, Fenel, Zucchini, Broccolini, Clam Velouté, Green Oil	
Loup de Méditerranée	48.00
Mediterranean Sea Bass, Petite Ratatouille, Tomato Garlic Coulis, Tomato Olive Riviera	



À PARTAGER

Huitres Antilope Special GF

Live Oyster N3 from Normandy, France

Pair	½ Dozen	Dozen
16.00	45.00	78.00

Côte de Bœuf 1kg A GF 178.00

(Minimum Preparation Time of 45 Minutes)

Beef Prime Rib, Roasted Garlic Potatoes, Mixed Vegetables, Mushrooms

Served with Beef Jus and Béarnaise Sauce.



Crème Brûlée

FROMAGE ET DESSERT

Plateau de Fromage Affinés V N	32.00
Assorted Matured Cheeses, Condiments	
Crème Brûlée V A	18.00
Vanilla-Bourbon Crème Brûlée, Brown Sugar	
Tarte au Chocolat V N	18.00
Guanaja 70% Dark Chocolate, Chocolate Almond Sponge, Chocolate Coulis	
Choux à la Noisette V N	18.00
Hazelnut Choux, Praline Diplomat Cream, Guandaja Chocolate, Pear Coulis	
Tarte fine aux Pommes V	18.00
Sliced Apple, Puff Pastry, Vanilla Ice Cream	