

ESCARGOT DE BOURGOGNE (G)(D)	150
Parsley and garlic butter Grilled ciabatta	
CHEF'S SELECTION CHARCUTERIE (G)(D)(N)(P)	340
Artisan home-made terrines Prosciutto European cold cuts	
PAN SEARED FOIE GRAS (G)(D)(N)	445
Prune chutney Pickled plum Candied walnut Brioche	
GRENOUILLES (G)(D)	250
Crispy frog leg Parsley sauce Golden garlic	
LYONNAISE SALAD (G)(D)(P)	150
Frisée Sous vide egg Pork bacon French dressing	
LYON GARDEN SALAD (PB)	150
Highland vegetables in different ways Basil oil Cherry vinaigrette	
TIGER PRAWN SALAD (D)	185
Heirloom tomatoes tartare Pickled shallots Radicchios Kaffir lime dressing	
SOUPE À L'OIGNON (G)(D)	185
French onion soup Country Bread AOC Comté cheese	
VELOUTE AUX CHAMPIGNONS ET TRUFFLE (G)(D)	185
Wild mushroom fricassee Truffle whipped cream Gruyere baguette	
BISQUE D'HOMARD (G)(D)	260
Confit lobster Truffle whipped cream Gruyere baguette	
CHICKPEA VELOUTE (PB)(G)	175
Braised leek Preserved lemon Toasted sour dough	
POULET ROTI EN COCOTTE (FOR 2 PAX) (D)	375
<i>Allow us 45 minutes for preparation</i>	
Whole Roasted Chicken Roasted potatoes Green beans Chicken jus	
BOEUF BOURGUIGNON (G)(D)(P)	440
Angus beef short ribs braised in red wine Pork bacon Potato mousseline	
PORK TWO WAYS (G)(D)(P)	410
24 hours pork belly Trotter's croquette charred broccoli sauce apple cider	
200 DAYS ENTRECOTE "CAFÉ DE PARIS SAUCE" (G)(D)	440
180 gr Striploin Café de Paris Sauce French Fries	
CLASSIC FRENCH LAMB NAVARIN (G)(D)	370
New potatoes Turnip Baby carrots Shallots Braising jus	
CAULIFLOWER STEAK (PB)(N)	265
Mixed spices Sautéed quinoa Wilted kale Pine nuts Chimichurri	
BARRAMUNDI GRENOBLOISE (G)(D)(N)	335
Roasted potatoes Hazelnut Wilted spinach Grenobloise sauce	
BOUILLABAISSÉ (G)(D)	380
Prawn Scallops White snapper Mussels Rouille sauce Baguette	

200 DAYS GRAIN-FED ANGUS BEEF TENDERLOIN (180 GR)	520
AUSTRALIAN LAMB RACK	480
AUSTRALIAN GRASS-FED VEAL CHOP	485
200 DAYS GRAIN-FED ANGUS RIB EYE (250GR)	635
200 DAYS GRAIN-FED CHATEAUBRIAND (375GR)	900
JAPANESE WAGYU <i>Ask the server for the available cut</i>	MARKET PRICE
FRESH LIVE WHOLE LOBSTER <i>Thermidor or Grilled</i>	MARKET PRICE
SAUCES <i>Au Poivre (G)(D) – Bearnaise (D) – Red Wine jus (G)(D) – Mushroom (G)(D) – Beurre Maitre d'hôtel (D) – Smokey BBQ Sauce (D)(G)</i>	
SIDES <i>Potato Mousseline (D) – Gratin Dauphinois (D) – French Fries – Grilled Broccoli – Glazed seasonal vegetables (D) – Mushroom Fricassee (D)</i>	92

ANGEL HAIR AGLIO OLIO (G)(D) 255
E.V Olive Oil | Tiger Prawn | Scallop | Mussels

TRUFFLE MUSHROOM RISOTTO (G)(D) 265
Morel Mushrooms | Aged parmesan | Black truffle

HOMEMADE POTATO GNOCCHI (PB)(G)(N) 230
Garden peas | Asparagus | Vegan pesto | Walnuts

PROFITEROLE AU CHOCOLATE (G)(D)(N) 140
Balinese vanilla ice cream | Maluku Kenari | 53 % Valrhona chocolate sauce

SULAWESI VANILLA CRÈME BRULE (G)(D)(N) 140
Morel Mushrooms | Aged parmesan | Black truffle

PIEDMONT HAZELNUT PARIS BREST (G)(D)(N) 140
Choux pastry | Roasted Hazelnut | Praline cream

"LYON" CHOCOLATE TART (G)(D)(N) 190
72% Venezuelan Araguani Warm Chocolate Tart | Dark chocolate Ice cream

HOMEMADE ICE CREAM AND SORBET (G)(D)(N) 50
Valrhona-Chocolate, Balinese-vanilla, Strawberry ice cream
Raspberry sorbet, Mango-passionfruit sorbet, Coconut sorbet
Charge by scoop

ARTISAN FRENCH CHEESE PLATTER (G)(D)(N) 360
Selection of French Cheese with condiment