



Starter

Classic Beef Tartare, French Fries & Homemade Sauce

\$328

Foie Gras "Rougié" Crème Brûlée & Seasonal Mixed Berries Sauce

\$298

Pâté en Croûte, Chef's Pickles & Lemon Salad

\$298

Salmon Rillettes with Trout Roe, Sourdough Toast

\$268

Tuna Tartare with Avocado, Mixed Salad & Citrus Dressing

\$298

Burgundy Snails Roasted with Garlic & Parsley Butter

\$208

Heirloom Tomatoes Salad with Sallies Figs & Raspberry Vinegar Dressing

\$198

Cold Cut Platter

(Direct from our Farmers)

\$178



Main Course

Moule Marinières with Fresh Herbs, French Fries

\$298

Classic French Onion Soup

\$188

Daily Catch with Potato Blanc Beurre Sauce & Mixed Herbs Crush

\$428

Organic Yellow Chicken with Green Asparagus, Morel Mushroom & Yellow Wine Sauce

\$498

Bavette de Bœuf Wagyu with Caramelised Onions, Mashed Potato & Pepper Sauce

\$498

Slow Cooked Lamb Shoulder, Tomato Yogurt Sauce

(Recommended for Two)

\$1,488

Dessert

Profiteroles with Madagascar Vanilla Ice Cream & Hot Chocolate Sauce

\$128

Tarte au Citron

\$148

Chocolate Moelleux with Chocolate Ice Cream

\$148

Homemade Ice Cream & Sorbet Platter

\$128

Fruit Veloute with Homemade Coconut Ice Cream

\$128

Cheese Platter

(Direct from our farmers)

\$208

All Prices are subject to 10% Service Charge
Please Inform us if you have any Food Allergies.