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Afternoon Délice

EVERYDAY 3 PM - 6 PM



CLASSIQUE MADELEINE

HALF-DOZEN HOMEMADE BUTTERY SPONGE CAKE
WITH DIPPING SAUCE

75



MADELEINE AU CHOCOLAT

CHOCOLATE COATED FRENCH BUTTERY SPONGE CAKE AND ICE CREAM

75



MADELEINE BERRY CHARLOTTE

CLASSIQUE FRENCH BUTTERY SPONGE CAKE WITH MIX BERRY
COMPOTE AND ICE CREAM

75

CRÈME BRÛLÉE FRENCH TOAST

CARAMELIZED BROWN SUGAR, FLUFFY BRIOCHE
SERVED WITH ICE CREAM

75

PÂTE À CHOUX

VANILLA OR BRANDY CUSTARD MINI CHOUX
SERVED WITH ICE CREAM

75

Coffee or Tea is included to complete your break



Bake for Approx 20 minutes



Aperitif

LE POISSON FRIT

CRISPY BEER BATTERED WHITE FISH, CHILI OIL AIOLI

85

CRABE DE BOUE & FROMAGE CAMEMBERT

BREADED MUD CRAB LUMP & CAMEMBERT CHEESE BALLS,
TRUFFLE MAYO, BLACK TOBIKO

99

ESCARGOT

ESCARGOTS, BONE MARROW BUTTER,
HERB CRUST, GARLIC BREAD

99

FOEI GRAS

FOEI GRAS, BREAD, CARAMELIZED GRAPES, PORT SAUCE

185

GAMBAS FLAMBEES AU BRANDY

PRAWNS, MINCED GARLIC BUTTER, BRANDY, GARLIC BREAD

185

PLATEAU DE FROMAGE

CAMEMBERT, GOAT CHEESE, GRANA PADANO, GRAPES, LAVOSH

185

BAKED CAMEMBERT

CAMEMBERT CHEESE, TRUFFLE OIL, TRUFFLE PASTE, HONEY,
CARAMELIZED GRAPES, GARLIC BREAD

225

OYSTER

FRESH JAPAN MUROTSU OYSTER WITH MIGNONETTE
& CHIMICHURRI SAUCE, BLACK TOBIKO

(3 pcs) (6 pcs)

275 / 495



Entrée

NUMÉRO

02

FRENCH ONION SOUP

CARAMELIZED ONION COOKED IN BEEF BOUILLON
SERVED WITH MELTED CHEESE GARLIC BREAD

95



CREVETTES ON TOASTED BRIOCHE

TOASTED BRIOCHE TOPPED WITH PRAWNS, CRAB TARTAR, CHILI OIL

169

SALMON GRAVLAX

HOUSE-MADE SALMON GRAVLAX, GOAT CHEESE, GRAPES,
GREEN APPLE & FENNEL SALAD, LAVOSH

169

COQUILLES SAINT-JACQUES

US SCALLOPS, CELERIAC & PUMPKIN PUREE,
YUZU BEURRE BLANC FOAM, CELERIAC CHIPS

185

MOULES FRITES

MUSSELS, CREAM, WHITE WINE, FRITES

195

TARTARE DE BOEUF

BLACK ANGUS TENDERLOIN, GHERKINS, CAPERS, SHALLOTS,
MUSTARD, OMEGA EGG YOLK

195

WAGYU RIB ROAST CARPACCIO

THINLY SLICED WAGYU RIB ROAST, TRUFFLE OIL,
BEARNAISE, JUS, CROUTONS, HERBS OIL

195





UN BON REPAS ADOUCIT L'ESPRIT
ET RÉGÈNÈRE LE CORPS

Steak & Frites

NUMÉRO

03

USDA PRIME FLAT IRON

200 GRAM USDA PRIME TOP BLADE

295

USDA CHOICE ENTRECÔTE

200 GRAM USDA CHOICE RIBEYE

385

FILET MIGNON

BLACK ANGUS MB 3 FILET MIGNON

455

WAGYU ENTRECÔTE MB4

200 GRAM AUSTRALIAN WAGYU RIB EYE MB 4

485

WAGYU ENTRECÔTE MB9

200 GRAM AUSTRALIAN WAGYU RIB EYE MB 9

695

Served with homemade Frites / Fries
Choice of signature sauce: Brandy / Beef Au Jus / Black pepper / Bearnaise

Sides

NUMÉRO

04

| | | | |
|---------------------------|----|-------------------|----|
| AROMATIC BASMATI RICE | 35 | RATATOUILLE | 55 |
| CHEESE GARLIC BREAD | 45 | POMMES ANNA | 55 |
| TRUFFLE POMMES MASHED | 65 | JACKET POTATO | 55 |
| TRUFFLE & PARMESAN FRITES | 65 | CREAMY CHAMPIGNON | 55 |



Plat Principal

Meat & Poultry

FRICASSEE DE POULET

PAN FRIED HALF BABY CHICKEN SERVED WITH TRUFFLE MASHED POTATO,
GRILLED ASPARAGUS & CREAMY WHITE WINE CHAMPIGNON SAUCE

185

CORDON BLEU

BREADED CHICKEN BREAST, BEEF BACON, CAMEMBERT CHEESE,
TRUFFLE MASHED, MUSHROOM SAUCE

205

DUCK LEG CONFIT

SLOW COOKED DUCK LEG, CELERIAC PUREE, GRILLED GRAPES, POMMES ANNA

255

GASTON RACK OF LAMB

GRILLED AUSTRALIAN LAMB RACK, RATATOUILLE, JACKET POTATO,
MINT JUS, HERBS OIL

295

WAGYU BEEF CHEEK BOURGUIGNON

BRAISED WAGYU BEEF CHEEK IN RED WINE & BEEF BOUILLON,
TRUFFLE MASHED POTATO OR PASTA, BACON BITS

295

Seafood

LE POISSON

WHITE FISH POACHED IN COCONUT MILK, AROMATIC BASMATI RICE,
GRILLED FENNEL, MANGO SAUCE VIERGE, COCONUT MILK FOAM

175

SEAFOOD BOUILLABAISSÉ

MUSSELS, SCALLOP, WHITE FISH, PRAWNS, BOUILLABAISSÉ, GARLIC BREAD

195

SAUMON AU BEURRE BLANC

SALMON, COLCANNON POTATO, YUZU BEURRE BLANC

255



Pâtes

WAGYU BEEF RAGOUT

PASTA WITH CLASSIC BEEF WITH RED WINE, CONFIT CHERRY TOMATO
RAGOUT COOKED GRANA PADANO

195

LES PATEX AUX PENTOCLES

SCALLOPS, PAPPARDELLE, OLIVE OIL, GARLIC, CHILI FLAKES

195

STEAK BONE MARROW BUCATINI

100GR FLAT IRON, BONE MARROW, ONSEN EGG, KING OYSTER,
TRUFFLE CREAM SAUCE, BUCATINI

295

Sandwiches & Croque

FRENCH DIP SANDWICH

HOMEMADE BRAISED BEEF, BAGUETTE, FRITES

145

CROQUE MADAM

BEEF BACON, EGG, MOZARELLA CHEESE, CHEDDAR CHEESE, MUSTARD,
MILK BREAD, BECHAMEL SAUCE

145



Boissons

Drinks

NUMÉRO

06

TEA

HOUSE BLEND ICED TEA 35 FRESH ICED LEMON TEA 45
LYCHEE TEA 45 PEACH TEA 45

PREMIUM HOT TEA

GREEN TEA 40 CHAMOMILLE 40 EARL GREY 40

MOCKTAIL

LYCHEE MOCKJITO 50 PEACH MOCKJITO 50
TROPICAL CANNES 50 THREE MUSKETEERS 50 MON AMOUR 50

COFFEE

ESPRESSO 30 DOUBLE ESPRESSO 35 LONG BLACK 35
LATTE 40 PICCOLO 40 CAPPUCINO 40 AFFOGATO 45

REFRESHER

COKE 35 SPRITE 35
TONIC WATER 35 POKKA GREEN TEA 35
FRESH FRUIT JUICE 45 MIX YOUR OWN JUICE 50
EQUIL NATURAL (380 / 760 ml) 40/70 EQUIL SPARKLING (380 / 760 ml) 40/70

Dessert

Sweets

NUMÉRO

07

CITRUS POACHED PEAR

POACHED PEAR IN CITRUS JUS & CINNAMON
SERVED WITH MASCARPONE CREAM

75

CLASSIQUE MADELEINE

HALF DOZEN HOMEMADE BUTTERY SPONGE
CAKE WITH DIPPING SAUCE

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