

APPETIZERS

Parisien Salad, Champignon & Smoked Crispy Bacon, Slow Cooked Organic Egg	320
Chicken Liver Pate & Baguette	380
Scottish Salmon Marinated with Horseradish Cream	450
Crab & Avocado Salad with Cocktail Sauce	590
Spanish Octopus & Organic Mixed Salad Jimenez Vinaigrette	650
Hokkaido Scallops with Celeriac Puree & Nantua Sauce	650
Pan Seared Foie Gras, Organic Rocket & Raspberry Balsamic Reduction	690
Slow Cooked Egg, Haddock, Spinach, Puree & Trout Roe	690
Foie Gras Terrine, Apple Chutney & Parisien Brioche	780
Bake Burgundy Snails, Green Herbs Butter	790
Traditional Beef Tartar with French Fries	890

Soup

SOUP OF THE DAY

280

GRATINATED FRENCH ONION SOUP,
COMTE CHEESE, CROUTONS

390



MAIN COURSE

Baked French Morteau Sausage, Green Lentil Stewed & Balsamic Vinegar Sauce	650
Pan Seared Scottish Salmon Fillet, Endive & Red Onion Compote	750
Grilled Sea Bass Fillet, Jerusalem Artichoke Puree & Beurre Blanc Sauce	750
Braised Wagyu Beef Cheek, Celeriac Puree & Port Wine Reduction	850
Roasted Australian Rack of Lamb, Sautéed Seasonal Vegetables & Lemon Thyme Jus	980
Roasted French Bresse Spring Chicken, Potato Puree & Lemon Thyme Jus	1,150
Slow Cooked Beef Short Rib 24 Hrs, Salardaise Potato & Braised Endive, Shallot Red Wine Sauce	1,200
Grilled Australian Pepper Steak, Homemade Fries & Seasonal Vegetables	1,250
Plancha of Wild Dover Sole, Buttered Potato & Baby Spinach Meuniere Sauce	2,100
Royal Anjou Pigeon, Ratte Potato Puree & Black Truffle Jus	2,200

All prices are subject to 10% service charge and government tax



DESSERTS

Araguani Chocolate Fondant, Caramel Ice Cream	220
Vanilla Creme Brûlée	220
Baked Apple Tart Tatin, Vanilla Ice Cream and Caramel	240
Caramelized Millefeuille, Hazelnut Cream	240
Classic Rum Baba Biscuit, Vanilla Chiboust Cream	240
Baked Hazelnut Soufflé, Homemade Vanilla Ice Cream	260
Flambéed Crêpes Suzette, Grand Marnier Liquor	260
French Cheese Platter Poached or Grapes & Condiments	750