AFTERNOON BREAK

4pm / 6pm



TO SHARE & MAINS

MINI MARCEL
Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese
$14

BEETROOT HUMMUS
Creamy beetroot dip, pomegranate, maison granola & pita bread
$15

CRAB CROQUETTES
Crispy bites w/ tomato, horseradish, chili crab mayo – for 3 / 5
$15/ $25

MUSHROOM CROQUETTES
Comté cheese, truffle mayonnaise – for 3 / 5
$12/ $20

QUINOA SALAD
Beetroot, feta cheese, pomegranate, avocado, mixed seeds
$21

DUCK CONFIT SALAD
Shredded duck, foie-gras, chestnuts, baby potatoes, mesclun, croûtons
$25

CAESAR SALAD
Kale, grilled chicken, organic Bayonne ham, poached egg, croûtons, aged Parmesan
$25

BURRATA DI BUFFALA
Citrus honey, Kampot pepper, lemon zest, grilled baguette
$29

RAVIOLES DE ROYANS
French dumpling pasta topped w/ Tête de Moine cheese, chive oil – Small / Large
$21/ $35

FRENCH BURGER
Matured beef patty, onion confit, melted cheese, French fries
$30

THUNDER-CUT POMMES FRITES
Truffle mayonnaise
$14

MIXED GREEN SALAD
Seasonal mixed leaves
$8

TARTES FLAMBÉES

French-style thin crust pizza. Allow us 20mins cooking time.

CANARD #2
Duck confit, red cabbage pickles, green peppercorn sauce, arugula
$32

TRUFFLE #4
Truffle & mushroom béchamel, 30mths Comté cheese, parsley
$32

SWEET CORN #6
Crispy Bayonne ham, grated cheese
$28

BURRATA #30
Tomato confit, burrata cream, arugula pesto & salad
$32

COLD CUTS & CHEESES

MIXED PLATTER
2 cheeses & 1 cold cut
$27

SAUCISSON
Traditional French cured sausage
$13

COEUR DE JAMBON
Lean & tender heart of ham, thinly sliced
$20

CHEESE PLATTER
Selection of matured French cheese – for 3 / 5 / 7
$27/ $39/ $49

COLD CUTS PLATTER
Selection of artisanal cured charcuterie
$40

LA GRANDE PLATTER
French cheese & charcuterie, fruits, nuts, hummus, olives & breads
$48

DESSERTS

CRÈME BRÛLÉE
Speculoos coulis
$12

CHOCOLATE MOUSSE
Salty chocolate strudel
$14

FRUIT ROUGE MELBA
Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almonds
$14

POIRE BELLE HÉLÈNE
Poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds
$14

CRÊPE N°21
Brown sugar, butter from Maison Bellevaire – classic butter, salted butter or lemon
$9

CRÊPE N°24
Valrhona chocolate 70%
$12

CRÊPE N°25
Homemade ginger salted caramel
$12

CRÊPE N°26
Homemade hazelnut spread
$12

CRÊPE N°27
Griottes coulis & fresh berries, vanilla ice cream
$16

All prices are subject to 10% service charge and 9% GST

Cash Free Zone