DINNER

6pm until late evening



TO SHARE

COUNTRY STYLE PORK & HAZELNUTS TERRINE — *$16*
Served w/ condiments & toasted bread

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

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

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

THUNDER-CUT POMMES FRITES — *$14*
Truffle mayonnaise

SWEET POTATOES FRIES — *$16*
Ranch sauce

MINI MARCEL — *$14*
Toasted soft bread, truffle béchamel, Parisian cooked ham, aged Comté cheese

EGGPLANT CAVIAR — *$15*
Avocado, mint & lovage sauce, sourdough bread

ESCARGOTS — *$20*
Oven baked snails, parsley butter, Espelette & curry leaf crumb

PORK COLLAR PITA — *$22*
Mixed vegetables pickled, salad & spicy sauce

MULTICOLOR ROMAINE LETTUCE WEDGE SALAD — *$17*
On a herbal yogurt sauce & savory granola

UPSIDE DOWN TUNA CARPACCIO — *$16*
Pink grapefruit & avocado

BURRATA DI BUFFALA — *$29*
Rich Italian burrata, citrus honey, Kampot pepper & grilled baguette

CHEESES & COLD CUTS

MIXED PLATTER — *$27*
2 cheeses & 1 cold cut

SAUCISSON — *$13*
Traditional French cured sausage

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

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

COLD CUTS PLATTER — *$40*
Selection of artisanal cured charcuterie

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

TARTES FLAMBÉES

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

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

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

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

BURRATA #3 — *$32*
Tomato confit, burrata cream, arugula pesto & salad

MAINS

ARRABBIATA PASTA — *$17*
Mafaldine pasta tossed in bold spicy tomato sauce, garlic & chilli, arugula pesto

CAESAR SALAD — *$25*
Kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged Parmesan

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

RAVIOLES DE ROYANS — *S $21 / L $35*
French dumpling pasta topped w/ Tête de Moine cheese

TATAKI STYLE TUNA STEAK — *$30*
Spicy miso & warm vegetables, lemon-curry oil

GNOCCHI VERDE — *$23*
Soft gnocchi w/ leek purée, feta cheese, asparagus, chive oil

TRUFFLE PASTA — *$30*
Mushrooms, aged Parmesan

CHIMICHURRI SHRIMPS RISOTTO — *$34*
Smoky red chimichurri sauce, tomato confit, Parmesan cheese, chive oil

DUCK CONFIT LEG — *$26*
Gnocchi, arugula pesto, pickled red cabbage & vinegar duck jus

PAN-SEARED SALMON — *$28*
Steamed vegetables & fresh herb cream

ROASTED PORK COLLAR — *$40*
Broccoli purée, kale, daikon pickles & sauce charcutière

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

HANGER STEAK (160G) — *$34*
MB4+ grain-fed beef, maître d'hôtel butter, French fries

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS (300G) — *$69*
Smoked Kampot pepper butter & French fries

MIXED GREEN SALAD — *$8*

DESSERTS

CHOCOLATE MOUSSE — *$14*
Salty chocolate strudel

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

FRUITS ROUGES MELBA — *$14*
Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, whipped cream, roasted almonds

CHOCOLATE MI-CUIT — *$14*
Griottes cherry compote & five-spices flavoured custard cream

CRÈME BRÛLÉE — *$12*
Speculoos coulis

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

CRÊPE N°24 — *$12*
Valrhona chocolate 70%

CRÊPE N°25 — *$12*
Homemade ginger salted caramel

CRÊPE N°26 — *$12*
Homemade hazelnut spread

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

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

Cash Free Zone