AFTERNOON BREAK

4pm / 6pm

COLD CUTS & CHEESE

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

MIXED PLATTER
Matured cheeses & cold cuts — *$27*

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

SAUCISSON
Traditional French cured sausage — *$13*

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

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

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

TO SHARE & MAINS

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

CRAB CROQUETTES
Tomato, horseradish, chili crab mayo — for 3 pcs / 5 pcs — *$15 / 25*

BURRATA
French ratatouille, pesto & olive oil — *$32*

BEETROOT HUMMUS
Beetroot dip, pomegranate, maison granola, pita bread — *$15*

RAVIOLES DE ROYANS
French dumpling pasta filled — Small (S) / Large (L) — *$21 / 35*

QUINOA SALAD
Beetroot, feta, pomegranate, avocado, mixed seeds — *$21*

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

CAESAR SALAD
Chicken, Bayonne ham, egg, croutons, aged Parmesan — *$25*

SWEET POTATO FRIES
Ranch sauce — *$16*

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

TARTES FLAMBÉES

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

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

SHRIMP #7
Shrimps & chimichurri condiment — *$32*

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

DESSERTS

CHIA SEED YOGURT
Coconut milk, fresh mango, mint — *$10*

CRÈME BRÛLÉE
Vanilla custard w/ caramelized sugar on top — *$12*

CHOCOLATE MOUSSE
Salty chocolate strudel — *$14*

CHOCOLATE CAKE
Homemade whipped cream — *$12*

LEMON PIE
Fat meringue — *$12*

FRENCH TOAST RED FRUITS
Brioche, berries, honey, almonds, homemade whipped cream — *$21*