DINNER

5.30pm until late evening

CHEESES & COLD CUTS

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

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

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

CRAB RILLETTES
Marinated crab rillettes, avocado, pita bread — *$22*

BEETROOT HUMMUS
Pomegranate, maison granola, pita bread — *$15*

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

FRENCH TWIST TZATZIKI
Greek yogurt w/ fresh herbs & tahini, sourdough bread — *$12*

ESCARGOTS
Chorizo butter, toasted French baguette — *$20*

HOMEMADE SWEET POTATOES FRIES
Ranch sauce — *$16*

MINI MARCEL
Truffled béchamel, cooked ham, aged Comté cheese — *$14*

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

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*

MAINS

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

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

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

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

HALF-COOKED SALMON
Dill & smoked cream potatoes — *$29*

RAVIOLES DE ROYANS CRAB & CURRY SAUCE
French dumpling pasta, sprout beans, spring onions & sweet chili — *$28*

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

FISH BURGER
Green peppercorn & lime mayo — *$28*

TRUFFLE PASTA
Mushrooms, aged Parmesan — *$30*

ROASTED CHICKEN
Tarragon tagliatelle & tomato raspberry vinegar sauce — *$29*

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

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS
w/ smoked Kampot pepper butter, French fries & green leave - 300g — *$69*

SEABASS CEVICHE
Locally grown raw fish, marinated, bell pepper, coriander and flat bread — *$27*

MIXED GREEN SALAD — *$8*

DESSERTS

CHOCOLATE MOUSSE
Salty chocolate strudel — *$14*

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

LEMON PIE
Fat meringue — *$12*

CHOCOLATE CAKE
Homemade whipped cream — *$12*

VANILLA BURNT BASQUE CHEESECAKE
Caramel ginger sauce — *$12*