

ENTRÉES

Beetroot Salad ^(SU) 63

Berries, red currant dressing

Lentil Salad ^{(C)(MU)(SU)} 60

Apple, celery, crispy wild rice

Beef Tartare ^{(E)(F)(G)(R)(SU)} 113

Crispy potato

Escargots ^{(D)(G)(MO)}

6 pieces 86 / 12 pieces 162

Snails, garlic and herb butter

Foie Gras Terrine 171

(Contains Alcohol) ^{(D)(E)(G)(SU)}

Medjool date, brioche



PLATS

Parmesan Risotto ^{(C)(D)(V)(SU)} 165

Chestnut mushroom

Roasted Chicken ^{(C)(D)(MU)(SU)} 175

Truffle mash, mushroom, lemon and thyme velouté

French Cod ^{(C)(D)(F)(SU)} 170

New potatoes, bouillabaisse sauce

Duck Leg ^{(C)(D)(N)} 140

Endive, clementine, pistachio

Leek & Potato soufflé ^{(D)(E)(G)(MU)(SU)} 117

Aged comté

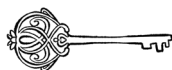
Dover Sole Grenobloise ^{(D)(F)(G)(SU)} 369

Croutons, cucumber, capers

Lobster Thermidor ^{(C)(D)(E)(F)(CR)(MU)(SU)}

Half 189 / Whole 360

Green salad, mustard hollandaise

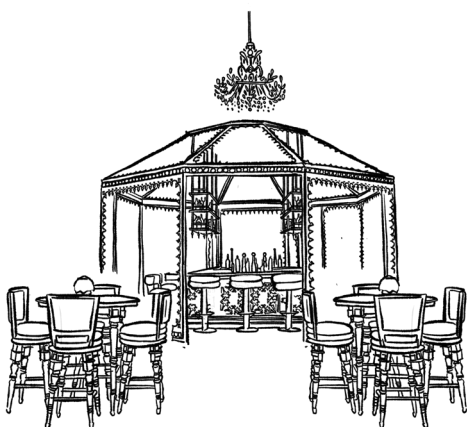


Char-grilled Australian 396

Wagyu Rib eye 300g ^{(D)(SU)}

Filet Mignon 250g ^{(D)(SU)} 315

*All our steaks are dry aged, cooked over charcoal in our Jospier grilled.
Served with sautéed potato, green salad and peppercorn or béarnaise sauce.*



DESSERTS

Mousse au Chocolat ^{(D)(E)(G)(N)} 58
Orange madeleine, hazelnut praline

Strawberry & Basil
Crème Caramel ^{(D)(E)(SU)} 45

