

# A la Carte - Lunch

## Cold appetizers

### Les Tomates

Heirloom tomatoes salad, fresh mozzarella  
Aged balsamic & lemon oil 17

### La Verte

Arcadian salad, goat cheese & pine nuts. Lardons,  
Toasted walnuts, tomatoes & vinaigrette 16

### L'Endive

Belgium endive salad, fresh figs & candied walnut,  
Jambon Di Parma, balsamic dressing 17

### Le Saumon fumé

Smoked salmon, hard boiled quail egg, domestic  
caviar, local red garden amaranth, dill & lemon oil 21

### Les Fromages de France

Selection of 4 aged cheeses from France 20

### Les Pâtés

Duo of chicken liver mousse, duck rillettes,  
seasonal chutney & salad 16

### La Charcuterie

The Chef's selection of charcuterie platter  
with onion confit, cornichons 20

## Les Foie Gras

### La Terrine

Homemade traditional Foie gras terrine 26

### Le Poêlé

Pan seared Foie gras 26

### Le Duo

Terrine and pan seared Foie gras 26

## Hot appetizers

### Les Soupes

De Concombre, Refreshing cold cucumber soup 13

French onion soup, traditional gratinée 14

Fish soup, garlic aioli\* & Swiss cheese 16

### Le Risotto

Creamy "al dente" risotto, sweet corn, baby carrots,  
Peas & Pesto & Parmesan 15/24

### Les Escargots Bourguignons

Escargots cooked in garlic & parsley butter 15

### La Quiche

Sun dried tomatoes & Spinach Pie 16

## Les Sandwiches Choice of fries or salad

**Croque Monsieur**, ham & cheese, béchamel 15

**Tomato & mozzarella, home pesto** 15

## La Mer

### Les Moules

P.E.I mussels sauce Marinière, spicy saffron  
or Curry cream, Pomme frites 25

### La Sole Meunière

Dover sole meunière, seared in brown butter, capers &  
lemon, Truffled mashed potatoes 47

### Le Saumon

Cold salmon tartare\*, fresh mango & shallots  
& pomme frites 26

### Le Loup de mer

Whole grilled sea bass, fingerling potatoes,  
& lemon olive oil 42

## La Terre

### L'Entrecôte

Pan seared rib eye\*, hand-cut Pommes frites,  
Red wine & shallots sauce 27

### Le Filet de Boeuf

Pan seared beef tenderloin\*, Portobello mushrooms,  
baby potatoes, Asparagus & sun dried tomatoes,  
Peppercorn sauce 39

### Le Cassoulet

Braised pork belly & duck confit, coco bean in an aromatic  
tomato sauce, crispy Panko 31

### La Volaille (Cooking time 45min)

Half roasted free range Crystal Valley chicken,  
lemon roasted artichokes, roasted chickpeas 28

### Le Magret

Roasted duck breast\*, spring carrots & fingerling potatoes,  
squash sunburn & sauce à l'orange 29

### Les À Cotés : \$8 each

Risotto, sautéed carrots,  
Pommes frites, artichokes,  
mashed potatoes, haricots verts,  
artichoke fricassée, roasted chickpeas

Before placing your order, please inform your server if anyone in your party has a food allergy.

All stocks in sauces and soups are prepared in house and made with the freshest ingredients

\*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

