

A la Carte - Lunch

Cold appetizers

La Betterave

Red beet, candied walnuts, Aged goat cheese crumble, arugula leaves, Dijonnaise 17

Le Saumon fumé

Smoked salmon, celery & apple remoulade 18

Les Fromages de France

Selection of 3 aged cheeses from France 21

Or 4 cuts of Cheeses 27

Les Pâtés

Duo of chicken liver mousse, duck rillettes, seasonal chutney & salad 18

La Charcuterie

The Chef's selection of charcuterie platter with onion confit, cornichons 21

Les Foie Gras

La Terrine

Homemade traditional Foie gras terrine 26

Le Poêlé

Pan-seared Foie gras 26

Le Duo

Terrine & pan-seared Foie gras 26

Hot appetizers

Les Soupes

De Champignons Warm mushroom,

Parmesan shaving & truffle 16

A L'oignon, traditional gratinée 14

De Poisson, garlic aioli* & Swiss cheese 15

Le Risotto

Creamy "al dente" risotto, Lemon & Sage

Mascarpone & Parmesan cream 17/26

Les Escargots Bourguignons

Escargots cooked in garlic & parsley butter 15

La Quiche

Chef's daily inspiration pie, fields greens 16

Les Sandwiches Choice of fries or salad

Croque Monsieur, ham & cheese, béchamel 17

Duck confit, Gouda, Arugula & Dijon Mustard 18

La Mer

Les Moules

P.E.I mussels sauce Marinière, spicy saffron

or Curry cream, Pomme frites 26

La Sole Meunière

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

La Lotte

Monkfish wrapped in turkey bacon, duo of asparagus,

Fennel-Trout eggs-Miso sauce 35

Le Loup de mer

Whole grilled sea bass, tiny ratatouille,

& lemon olive oil 42

La Terre

L'Entrecôte

Pan-seared rib eye*, hand-cut Pommes frites,

Green peppercorn sauce 32

La Venaison

Pan-seared venison tenderloin*, sweet potatoes gratin,

Brussels Sprouts & red wine-shallots sauce 46

La Blanquette

Braised veal shoulder in a creamy sauce, mushrooms &

carrots, Side of basmati rice 35

La Volaille (Cooking time 45min)

Half roasted free range Crystal Valley chicken,

Bacon-potatoes in duck fat, haricots verts 30

Le Magret

Roasted duck breast*, red beets in balsamic & honey,

Over parsnip purée, plum sauce 32

Les À Côtés : \$8 each

Risotto, sautéed carrots, Basmati rice, ratatouille

Pommes frites, Sweet Potato gratin,

mashed potatoes, haricots verts,

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.

Gratuity of 20% is added automatically to check for parties of 6 people & more

