

AFTERNOON

4pm / 6pm



COLD CUTS & CHEESES

SAUCISSON

Traditional French cured sausage \$15

COPPA

Cured pork collar, thinly sliced \$18

LONZO

Cured pork loin, thinly sliced \$17

COEUR DE JAMBON

Lean & tender heart of ham, thinly sliced \$20

CHEESE PLATTER [ⓧ]

Selection of matured French cheese { for 3 \$27
" 5 \$39
" 7 \$49

COLD CUTS PLATTER

Selection of artisanal cured charcuterie \$40

MIXED PLATTER

Matured cheeses & cured cold cuts \$27

"LA GRANDE" PLATTER

(1m long) selection of French cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olives, breads \$48

TO SHARE & MAINS

MINI MARCEL

Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese \$14

BEETROOT HUMMUS [ⓧ]

Creamy beetroot dip, pomegranate, maison granola, pita bread \$15

CRAB CROQUETTES

Crispy bites w/ tomato, horseradish, chili crab mayo { for 3 \$15
" 5 \$25

QUINOA SALAD [ⓧ]

Beetroot, feta cheese, pomegranate, avocado, mixed seeds \$21

DUCK CONFIT SALAD

Shredded duck, foie-gras, chestnuts, baby potatoes, mesclun, croûtons \$25

CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, poached eggs, croûtons, aged Parmesan \$25

BURRATA DI BUFFALA [ⓧ]

Citrus honey, Kampot pepper, lemon zest, grilled baguette \$29

RAVIOLES DE ROYANS [ⓧ]

French dumpling pasta filled { S \$21
w/ Tête de Moine cheese, chive oil { L \$35

FRENCH BURGER

Matured beef patty, onion confit, melted cheese, French fries \$30

HOMEMADE FRIES [ⓧ]

Truffle mayonnaise \$14

MIXED GREEN SALAD [ⓧ] ... \$8

TARTE FLAMBÉES *(Allow us 20mins cooking time)*

CANARD #2

Duck confit, red cabbage pickles, green peppercorn sauce, arugula \$32

TRUFFLE #4 [ⓧ]

Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley \$32

SWEET CORN #6

Crispy Bayonne ham, grated cheese \$28

DESSERTS

FRUIT ROUGE MELBA

Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almond \$14

POIRE BELLE HÉLÈNE

Poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds \$14

CHOCOLATE MOUSSE

Salty chocolate strudel \$14

CRÈME BRÛLÉE

Speculoos coulis \$12

CRÊPE N°21

Brown sugar, butter from Maison Beillevaire
To choose: Classic butter, salted butter, lemon \$9

CRÊPE N°24

Valrhona chocolate 70% \$12

CRÊPE N°25

Homemade ginger salted caramel \$12

CRÊPE N°26

Homemade hazelnut spread \$12

CRÊPE N°27

Griottes coulis & fresh berries, vanilla ice cream \$16