

## ENTRÉES

### -Cold- HUÎTRES

Freshly Shucked Seasonal Oysters served with Cabernet Sauvignon Vinegar and Lemon, 5 (1p) / 26 (6p)

### FOIE GRAS



Duck Liver Pâté, Sourdough, Onion Chutney, 27

### ROQUEFORT SALAD

Roquefort Salad with Pear, Endive, Croutons and Walnut Oil, 16

### PATÉ GRAND-MÈRE

Chicken Liver and Pork Paté "Grand-mère Style", Cornichon, Sourdough, Onion Chutney, 16

### TARTARE de VIVANEAU

Red Snapper Tartare, Peppers, Roasted Almond and Jamón cru. 26

### -Hot-

### SOUPE à L'OIGNON

French Onion Soup, Gruyère Cheese Crouton and Chives, 15

### ESCARGOTS FREE FLOW ON WEDNESDAY !!

Burgundy Snails in Clay Pots, Specialty Of L' Angélus, 18 (6p)



### FOIS GRAS POÊLÉ

Pan-Seared Foie Gras, Shallot Tarte Tatin, Port Wine, (24 - 80G) / (36 - 160G)

### GRENOUILLES FREE FLOW ON TUESDAY !! 45

Sauteed Frog Legs 26

- Parsley coulis
- Mustard sauce
- Saffron sauce.



#### Chef Special

Please ask our team

#### VEGETARIAN, VEGAN, GLUTEN FREE...

Please ask our team for today's selection

## PLATS

### LA SOLE de LIGNE

Pan-Fried Wild-Caught Dover Sole (500gr), sauce Grenobloise . 78

### RISOTTO

Spinach and Porcini Risotto, Reggiano and Crème Fraîche, 26

### BAR FAÇON BOUILLABAISSE

Sea Bass, Clams, Celeriac, Baby Spinach and Bouillabaisse Sauce, 38

### CONFIT DE CANARD

Duck Confit, Celeriac Puree, Haricot Beans and Jus, 38

### CÔTELETTES D'AGNEAU

Marinated 2 Bone Lamb Rack, Speck Pearl Barley, Caramelized Shallot, Shank Pie and Parsnip, 39

### TARTARE DE BŒUF

Beef Tartare Seasoned to your Liking, with Fries, 37

### ENTRECÔTE

250g Rib Eye Steak with Potato Gratin, Roasted Tomato, Red Wine or Blue Cheese Sauce, 40

## ACCOMPAGNEMENTS

CREAMY SPINACH 12  
 FRIES WITH TARRAGON & SHALLOT MAYONAISE 8  
 MASHED POTATO 8  
 MIXED MESCLUN SALAD WITH VINAIGRETTE 9  
 SAUTEED HARICOT BEANS 8

## SAUCES

RED WINE SAUCE 5  
 BLUECHEESE SAUCE 5  
 PEPPERCORN SAUCE 5

## À PARTAGER

### LE CASSOULET

French "Country Style" Baked Beans with Toulouse Sausage, Duck Confit and Pork Belly. 40



### L'ÉPAULE D'AGNEAU

14 Hour Slow Cooked Milk Fed Lamb Shoulder, Ratatouille and Mint Salsa Verde. 98

### LE CHÂTEAUBRIAND GRILLÉ

Grilled Beef Filet 'Châteaubriand', Potato gratin, Vine ripen cherry tomatoes, blue cheese sauce and jus.

500g - Shared by 2 Persons 124 / 250g - 62 - 250G



### LA CÔTE DE BŒUF (1KG)

Giant "Cote de Boeuf" Prime Rib, for 2 pomme purée, Vine ripen cherry tomatoes and jus 1KG- Share by 2 Persons 136

## DESSERTS et FROMAGES

+ 12 \$  
 for  
 Dessert wine

### FONDANT AU CHOCOLAT

Chocolate Fondant with Coco-Hazelnut Crumb, gianduja Ice Cream 14

### TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis 16

### PARFAIT AU CHOCOLAT BLANC

Drumbuie White Chocolate Parfait, caramelised blood oranges, palmiers and orange sorbet 16



### BABA AU RHUM

Baba Soaked with Rum and Pandan Syrup, Caramelised Pineapple and Coconut Sorbet 16

### LES CRÊPES SUZETTE

Hot Pancakes with Fresh Orange Juice, Flambées with Grand Marnier 26

### fromages de france

3 Assorted Raw Milk French Cheese Plate with Peach Chutney and Crispbread 24

Additional Cheese per piece 7

## KIDS MENU

Grilled Fish and chips 14  
 140g Sirloin Steak, beans and fries 16  
 Penne pasta, meat ragu 12



## 3- COURSE SET MENU \$68

### ENTRÉES

#### **VELOUTÉ DE CÉLERIE**

*Celeriac Velouté, wild mushrooms, chives and white truffle oil*

or

#### **ESCARGOTS**

*Burgundy Snails in Clay Pots, Specialty Of L' Angelus*

or

#### **SAUMON**

*Confit Atlantic Salmon, Celeriac remoulade, salmon roe*

or

#### **ROQUEFORT SALAD**

*Roquefort Salad with Pear, Endives, Croutons and Walnut Oil*

### PLATS

#### **CROQUETTE DE LA MER**

*Tiger Prawn and Sea Bass Fishcake, shave fennel, Aioli and Ikura*

or

#### **COCHON DE LAIT**

*Slow-cooked Suckling Pig belly, baked apple purée, haricot beans and jus*

or

#### **FILET DE BŒUF**

*Angus Fillet orminon, Speck, truffled mushrooms and cafe de Paris butter*

#### **SAUCISSE DE TOULOUSE**

*Homemade Toulouse Sausage with Braised Puy Lentils, Savoy and Slow-Cooked onions*

### DESSERTS

#### **PARFAIT AU CHOCOLAT BLANC**

*Drumbuie White Chocolate Parfait, caramelised blood oranges, palmiers and orange sorbet*

or

#### **TARTE FAÇON CRÈME BRÛLÉE**

*Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis*

or

#### **MERINGUE MAISON**

*Fresh berries, vanilla mascarpone and Passion Fruit Meringue*

or

#### **TARTE AU CHOCOLAT**

*Chocolate tart, cocoa nut crumbs, hazelnut ice cream*

or