



**3-COURSE FROM
LUNCH SET \$38⁺⁺**

**2-COURSE FROM
LUNCH SET \$30⁺⁺**



\$9.90⁺⁺

Pair a glass of wine
Rosé /White/Red

ENTRÉES
CHOICE OF ONE

HÛÎTRES DE HYOGO
Hyogo Oysters 3pcs Mignonette, Lemon

SAUMON SÉCHÉ "MAISON"
Home Cured Norwegian Salmon
Cucumber Gazpacho, Pickled Daikon,
Freshly Grated Horseradish, Ikura

ŒUF COCOTTE
Cocotte Baked Egg, Cauliflower
Cous Cous, Smoked Eel, Onion Foam

SOUPE DU JOUR
Soup of the day

OS À MOELLE (+\$5)
Baked Bone Marrow, Toast, Ceps
Mushroom & Ham Sauce

FOIE GRAS TERRINE (+\$5)
Terrine of French Duck Liver,
Sour Dough, Onion Chutney

PLATS
CHOICE OF ONE

STEAK FRITES
Classic Steak & Fries of Australian Angus
Tenderloin Confit Cherry Tomato,
Red Wine Reduction
Choice of Potato Puree or Fries

FILET DE VIVANEAU À LA DUGLÉRÉ
Pan Seared Red Snapper "Dugléré Style"
Green Zucchini, Ratte Potatoes, "Pizzutello"
Tomato White Wine Cream Sauce

RISONI AU POULPE
Grilled Spanish Octopus Squid Ink Risoni,
Pickled Cucumber, Chorizo,
Confit Cherry Tomato

CONFIT DE JOUE DE PORC IBÉRIQUE
Confit Iberico Pork Jowl
Sauce Persillade, Baby Romaine,
Pickled Shimeiji

**SUPRÊME DE POULET
JAUNE FRANÇAIS (+\$5)**
Pan Roasted Slow Cooked Corn-Fed
French Yellow Chicken Breast
Potato Puree, Leek Fondue,
Foie Gras Sauce

DESSERT
CHOICE OF ONE

MOUSSE AU CITRON
Lemon Mousse Meringue, Chocolate Shortbread, Salted Caramel Sauce

CHEESECAKE AU CAFÉ (+\$3)
Coffee Cheesecake, Cocoa Crumble, Baileys Cream

SELECTION DE FROMAGES
Origin : France
Selection of 2 Cheeses: Chutney, Crispbread

COFFEE
Choice of Coffee: Black, Espresso, Macchiato, Cappuccino, Latte, Flat White

