



## ENTRÉES FROIDES / COLD STARTERS

### LES HUITRES D'HYOGO (3PC 22 / 6PC 39)

*Hyogo Oysters, Shallot Vinegar, Lemon*

### CAVIAR (SEASONAL PRICE)

*Chef Selected Caviar 30g, Blinis, Chives, Crème Fraîche*

### TARTARE DE NOIX DE SAINT JACQUES 28

*Scallop Tartare, Pickled Daikon, Truffle Soy Dressing, Yellow Frisée Salad*

### "LARNAUDIE" FOIE-GRAS (PGI) TERRINE 28

*Duck Liver Terrine, Sourdough, Onion Chutney*

### PÂTÉ GRAND-MÈRE 23

*Home-made Pork and Chicken Liver Pâté "Grand-Mère Style", Cornichon, Sourdough, Onion Chutney*

### ÂSSIETTE DE CHARCUTERIE 26

*Dry Sausage, Rosette, Bayonne Ham*

### SALAD LYONNAISE 22

*Frisée Salad, Pancetta, Poached Egg, Croutons and French Dressing*

### SAUCISSE SÈCHE D'AUVERGNE (125G 29 / 250G 50)

*Dry Cured Sausage (PGI) from Auvergne and Homemade Pickles*

## ENTRÉES CHAUDES / HOT STARTERS

### ESCARGOTS 6PC 25

**FREE FLOW EVERY WEDS EVENINGS**

*Burgundy Snails in clay pot, a L'Angélus specialty*

### OS À MOELLE 25

*Baked Bone Marrow, Toast, Cèpes Mushrooms and Ham Sauce*

### CANTABRIA POULPE GRILLÉ 34

*Mediterranean Grilled Octopus Leg, Black Garlic Purée, Balsamic Macerated Tomato, Sun-dried Tomato Dressing*

### NOIX DE ST JACQUES GRILLÉES 34

*Grilled Hokkaido Scallops, Saffron Réduction, Chorizo, Black Garlic Purée*

### "LARNAUDIE" FOIE-GRAS (PGI) (60G/30, 120G/42)

*Pan-Seared Foie Gras, Bak Kwa Sauce, Pickled Plums, Hawthorn Purée*

## SOUPES / SOUPS

### SOUPE À L' OIGNON 18

*French Onion Soup, Gruyère Cheese, Croutons and Chives*

### CONSOMMÉ DE CRABE 22

*King Crab Leg, Brandy Infused Clear Soup, Carrot, Fennel*



## PLATS PRINCIPAUX / MAIN DISHES

### CONFIT DE CANARD « LARNAUDIE » 49

*Home Made Confit Duck Leg, Braised Purple Cabbage, Potato Purée, Port Wine Réduction*

### POULET JAUNE AUX MORILLES EN COCOTTE (500G/70)

*French Yellow Chicken, Creamy Morel sauce, Pomme Purée and Green peas*

### SOURIS D' AGNEAU BRAISÉE 48

*Braise Australian Lamb Shank, Confit Capsicum, Grilled Zucchini, Mash Potato, Honey Balsamic Reduction*

### LE CASSOULET 55

*French "Country Style" Baked Beans, Toulouse Sausage, Vaudoise Sausage, Duck Confit and Pork Belly*

### JOUES DE BOEUF BOURGUIGNON 44

*Black Angus Beef Cheek Bourguignon, Braised in Red Wine, Pearl Onion, Lardon, Button Mushroom*

### TARTARE DE BOEUF "AU COUTEAU" 42

*Hand Cut Beef Tartare Seasoned L' Angéus Style, fries*

## NOS STEAKS / OUR STEAKS

### BAVETTE DE WAGYU 52

*180g Wagyu Flank Steak, Potato Gratin, Seasonal Vegetable,  
Choice of Red Wine or Blue Cheese Sauce*

### ENTRECÔTE BLACK ANGUS 58

*300g Black Angus Rib Eye, Potato Gratin, Seasonal Vegetable,  
Choice of Red Wine or Blue Cheese Sauce*

### FILET DE BOEUF ROSSINI 64

*Australian Beef Filet Mignon, Mushroom Duxelles, Truffle Madeira sauce,  
60G PAN FRIED FOIE-GRAS*

### FAUX FILET WAGYU (MS 6/7) 69

*200g Wagyu Sirloin, Potato Gratin, Seasonal Vegetable,  
Choice of Red Wine or Blue Cheese Sauce*

## ACCOMPAGNEMENTS & SAUCES / SIDE DISHES

RED WINE SAUCE 7

BLUECHEESE SAUCE 7

PEPPERCORN SAUCE 7

PERIGOURDINE SAUCE 12

GREEN PEAS WITH PANCETTA 14

FRIES WITH TARRAGON MAYONAISE 10

TRUFFLES FRIES 18

POMME PURÉE 10

MIXED SALAD & VINAIGRETTE 10

ÉPINARDS À LA CRÈME (CREAM SPINACH) 13



## POISSONS ET CRUSTACÉS / FISH & SHELLFISH

### LA PÊCHE DU JOUR (SEASONAL PRICING)

*Seasonal Selection of Fresh Market Seafood,  
Prepared according to the Chef's Inspiration*

### RISOTTO DE HOMARD 48

*Butter Roasted Canadian Lobster, Home Made Lobster Stock Infused  
Carnaroli Risotto, Sea Urchin Foam*

### FILET DE BARRAMUNDI, SAUCE BOUILLABAISSE 44

*Pan Seared Barramundi, Mussels, Confit Fennel,  
Rouille Sauce, Bouillabaisse Réduction*

## À PARTAGER / TO SHARE

### LE CHÂTEAUBRIAND

*Pan Roasted Beef Filet 'Châteaubriand', Potato gratin, Seasonal Vegetables  
2 Choices of Red Wine Sauce, Blue Cheese Sauce or Black Peppercorn Sauce*

**400G/112**

**200G/59**

### LA CÔTE DE BOEUF (1KG)

*Giant "Cote de Boeuf" Angus OP Prime Rib, Potato gratin, Seasonal Vegetables  
2 Choices of Red Wine Sauce, Blue Cheese Sauce or Black Peppercorn Sauce*

**1KG/170**



## SPECIALS TO PRE-ORDER (3-4 DAYS PREPARATION TIME)



*Enjoy exclusive seasonal dishes made with  
premium ingredients, crafted for a refined dining experience.*

### HOMEMADE TRUFFLE BRIE (250G) 39

### WHOLE FOIE-GRAS LOBE (500G-600G) 178

*"LARNAUDIE" Whole French Foie-Gras Lobe (PGI), Brandied Cherry Reduction, Mesclun Salad*

### ATLANTIC DOVER SOLE (SEASONAL PRICE)

*Pan Seared Atlantic Line Caught Sole, Confit "Ratte" French Baby Potatoes, Butter Lemon Sauce*

### BEEF WELLINGTON (800G) 228

*Australian Angus Grass Fed Chateaubriand Beef Wellington, Mesclun Salad, Périgourdine Sauce*

**T&C APPLY, DEPOSIT REQUIRED, APPROCH OUR STAFF FOR MORE DETAILS**

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES