



CHARCUTERIE PLATTER 47

Pâté grand-mère, Jambon iberico bellota, rosette

LES HUITRES D'HYOGO 3PC/20 6PC/37

Hyogo Oysters, Shallots Vinegar, Lemon

CAVIAR (Seasonal Price)

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



BRILLAT-SAVARIN SALAD 24

*Brillat-Savarin cheese, Baby Spinach, Endive, Seasonal
Beetroot, Candied Walnut, Honey Walnut Dressing*

TARTARE DE SAUMON D'ÉCOSSE 26

*Scottish Salmon Tartare, Freshly Shaved Fennel,
Orange Segment, Crème fraîche*

PATÉ GRAND-MÈRE 19

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

FOIE-GRAS TERRINE 43

Duck Liver Terrine, Sourdough, Onion Chutney

ENTRÉES CHAUDES / HOT STARTERS

SOUPE À L'OIGNON 19

French Onion Soup, Gruyère Cheese, Croutons and Chives

ESCARGOTS 23 FREE FLOW ON EVERY WEDNESDAY EVENINGS!

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



FOIE GRAS POÊLÉ (26 - 60G) / (39 - 120G)

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

RAVIOLE DE HOMARD 37

*Lobster Ravioli, Grand Marnier Sauce, Beetroot Purée,
Tomato Concassé*



CUISSES DE GRENOUILLES AU SAFRAN 28

Pan Seared Frog Legs, Confit Tomato, Basil, Saffron Reduction

NOIX DE ST JACQUES GRILLÉES, SAUCE VIERGE 28

Grilled Hokkaido Scallops, Tomato Concassé, Squid Ink Tuile, Bottarga

OS À MOELLE 24

Baked Bone Marrow, Toasts, Cèpes Mushrooms & Ham Sauce

PLATS PRINCIPAUX / MAIN DISHES

CANARD À L' ORANGE HALF 44 / FULL 75

French Duck Breast, Orange Reduction, Vichy Carrots

CONFIT DE CANARD 45

Homemade Confit French Duck Leg, Duck Gizzard, Canellini Beans Casserole, Lardon

POULET JAUNE AUX MORILLES EN COCOTTE 61 (500gr)

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

POITRINE D' AGNEAU 49

Confit Ras El Hanout marinated Lamb Ribs, Aubergine Caviar, Black Garlic purée, Rosemary jus

PRESA IBÉRIQUE, SAUCE ROBERT 49

Pan Roasted Iberico Pork "PRESA / Shoulder Cut", Puy Lentils, Pommery Mustard sauce



LE CASSOULET 49

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

POT-AU-FEU 58

*French Traditional Beef Broth With Oxtail, Beef Tongue & Bone Marrow
Served With Condiments*

BOEUF ROSSINI 64

New Zealand Grass Fed Beef Filet Mignon, Mushroom Duxelles, Truffle Madeira sauce, 60GR PAN FRIED FOIE-GRAS



TARTARE DE BOEUF "Au Couteau" 45

Hand Cut Beef Tartare Seasoned L' Angéus Style, fries

BAVETTE DE WAGYU À L' ÉCHALOTE 49

Grilled Wagyu Flank Steak, Shallots Red Wine Reduction, Truffle Mash Potato, Mushroom Duxelles

ENTRECÔTE / RIBEYE

BLACK ANGUS 60

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

POISSONS ET CRUSTACÉS / FISH & SHELLFISH

LA LÉGINE 56

Miso glazed Patagonian Toothfish, Seasonal Beetroot, Uni Butter sauce

FILET DE LOUP DE MER, SAUCE NOILLY PRAT 54

Pan Seared Corsican Seabass, Braised Leek, Noilly Prat sauce, Ikura

RISOTTO DE HOMARD 45

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

BOUILLABAISSE 68

Saffron Seafood Stew, Wild caught Squid, Tiger Prawn, Hokkaido Scallop, Red Snapper, Rouille Sauce, Garlic Croutons and Comté Cheese



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

500g/150 250g/78



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/168

ACCOMPAGNEMENTS & SAUCES / SIDE DISHES

RED WINE SAUCE 6

BLUECHEESE SAUCE 6

PEPPERCORN SAUCE 6

PERIGOURDINE SAUCE 12

GREEN PEAS WITH PANCETTA 13

FRIES WITH TARRAGON MAYONAISE 10

TRUFFLES FRIES 15

POMME PURÉE 10

MIXED SALAD & VINAIGRETTE 10

CARROTS VICHY 11

FROMAGES DE FRANCE 27

*3 Assorted Raw Milk French Cheese Plate
with Chutney and Crispbread*

Additional Cheese per piece 6

