



## ENTRÉES FROIDES / COLD STARTERS

### **ASSIETTE DE CHARCUTERIE 25**

*Dry Sausage, Rosette, Bayonne Ham*

### **SAUCISSE SÈCHE D'Auvergne (125G/28, 250G/50)**

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

### **ASPERGES SAUCE GRIBICHE 22**

*Asparagus, Baby Spinach, Smoke Eel, Crouton, Gribiche Sauce*

### **CARPACCIO IMPÉRIAL 26**

*Carabinéros Imperial Prawn Carpaccio, Tomato Dressing, Ginger, Spanish Sea Moss, Cucumber Granité*

### **CAVIAR (SEASONAL PRICE)**

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

### **SALADE À LA FOURME D'AMBERT 26**

*Blue Cheese(PDO) Salad, Endive, Baby Romaine, Candied Walnut, Crouton*

### **TARTARE DE SAUMON D'ÉCOSSE 28**

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

### **PÂTÉ GRAND-MÈRE 21**

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

### **"LARNAUDIE" FOIE-GRAS (PGI) TERRINE 27**

*Duck Liver Terrine, Sourdough, Onion Chutney*

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

*Hyogo Oysters, Shallots Vinegar, Lemon*

## ENTRÉES CHAUDES / HOT STARTERS

### **SOUPE À L'OIGNON 20**

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

### **ESCARGOTS 24 FREE FLOW EVERY WEDNESDAY EVENINGS!**

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

### **"LARNAUDIE" FOIE-GRAS (PGI) (60G/28, 120G/41)**

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

### **CROUSTILLANT DE CREVETTES 22**

*Brik Pastry Tiger Prawns, Rouille Sauce, Mesclun Salad*

### **NOIX DE ST JACQUES GRILLÉES, SAUCE SAFFRAN 30**

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

### **OS À MOELLE 25**

*Baked Bone Marrow, Toasts, Cèpes Mushrooms & Ham Sauce*



## PLATS PRINCIPAUX / MAIN DISHES

### CONFIT DE CARNARD « LARNAUDIE » 48

*Confit French Duck Leg (PGI), Baby Spinach, Potato Purée, Port Wine Réduction*

### POULET JAUNE AUX MORILLES EN COCOTTE (500G/66)

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

### RUMPSTEAK D'AGNEAU, SAUCE AUX OLIVES ET ANCHOIS 49

*Pan Roasted Free Range Australian Lamb Rump, Braised Chickpeas, Anchovy Olive Sauce*

### TRAVERS DE PORC, SAUCE BARBECUE 44

*Slow Cooked BBQ USDA Spareribs (premium IOWA antibiotic-free),  
Baby Romaine, Confit Tomato, French Dressing*

### SAUCISSON VAUDOIS, LENTILLES DU PUY (150G/32, 300G/56)

*Vaudoise Sausage (PGI), Lentils« du Puy » (PDO), Pommery Mustard Cream*

### LE CASSOULET 52

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

### BOEUF ROSSINI 69

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

### TARTARE DE BOEUF "AU COUTEAU" 40

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

### BAVETTE DE WAGYU À L' ÉCHALOTE 52

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

## ENTRECÔTE / RIBEYE

### BLACK ANGUS 63

*300g Black Angus Rib Eye, 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 16

POMME PURÉE 10

MIXED SALAD & VINAIGRETTE 10

ÉPINARDS À LA CRÈME (CREAM SPINACH) 13



## POISSONS ET CRUSTACÉS / FISH & SHELLFISH

### FILET DE FLÉTAN, SAUCE HOMARD & VIN ROUGE 39

*Baked Atlantic Halibut, Leek Fondue, Mussels,  
Pickled Shimeiji, Lobster Red Wine Sauce*

### RISOTTO DE HOMARD 48

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

### FILET DE BARRAMUNDI, SAUCE BOUILLABAISSE 42

*Pan Seared Baramundi, 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*

**500G/160**

**250G/83**

### 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/179**

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

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

### 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*