



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

PLUMA DE PORC IBÉRIQUE 49

Iberico Pork Pluma, Artichoke, Celeraic Purée. Romesco Sauce, Caramelised Onion Jus

LE CASSOULET 55

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

BOEUF ROSSINI 64

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

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' Angélus Style, fries

BAVETTE DE WAGYU À L' ÉCHALOTE 54

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

ENTRECÔTE / RIBEYE

BLACK ANGUS 58

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

AUSTRALIAN GRAIN FED WAGYU SIRLOIN MB 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

FILET DE FLÉTAN, SAUCE HOMARD & VIN ROUGE 42

*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 44

*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*

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, APPROACH OUR STAFF FOR MORE DETAILS

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