

NOW AVAILABLE ON SATURDAYS 11AM - 2PM

3-COURSE FROM 2-COURSE FROM
LUNCH SET \$39.90⁺⁺ LUNCH SET \$31.90⁺⁺



Pair a glass of wine
Rosé / White / Red

ENTRÉES
CHOICE OF ONE

HUÎTRES HYOGO

Hyogo Oysters 3pcs Mignonette, Lemon

SAUMON SÉCHÉ "MAISON"

Home Cured Norwegian Salmon
Cucumber Gazpacho, Pickled Daikon,
Freshly Grated Horseradish, Ikura

RILLETES DE PORC MAISON

Home-Made Pork Rilette, Gherkins,
Apple Jam, Sourdough

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 TRUITE POÊLÉE , SAUCE À L'ESTRAGON

Pan Seared Fjord Trout, Wild Rice,
Tarragon Cream Sauce

**RISOTTO DE CITROUILLE ET NOIX
DE SAINT-JACQUES**

Pumpkin Risotto, Pancetta, Scallop

CONFIT DE JOUE DE PORC IBÉRIQUE

Confit Iberico Pork Jowl
Sauce Persillade , Baby Romaine,
Pickled Shimeiji

PAPPARDELLE AL RAGÙ (+\$5)

Red Wine Slow Cooked Wagyu Short Ribs Beef,
Pappardelle Pasta, Confit Cherry Tomato,
Parmigiano Reggiano

DESSERT
CHOICE OF ONE

TARTE FINE AUX POMMES ET GLACE VANILLE

Thin Apple Tart, Caramel Sauce, Vanilla Ice Cream

DÉLICE DES ANTILLES

Caramelized Banana, Malibu Sabayon,
Coconut Meringue, Gula Melaka Syrup

SELECTION DE FROMAGES

Origin : France

Choice of 2 Cheeses , Chutney , Crispbread

COFFEE

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

