



ENTRÉES

OEUF MEURETTE

Poached Egg, Wild Mushrooms, Pancetta, Red Wine reduction,



CARPACCIO DE

SAINT JACQUES + 5\$

Thinly Sliced Hokkaido Scallop, Topinambour Purée, Black Truffle Vinaigrette, Pickled Radish

FOIE GRAS POÊLÉ

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

OR

SOUPE à L'OIGNON

French Onion Soup, Gruyère Cheese, Crouton and Chives,

PLATS

RISOTTO DE POUPLE

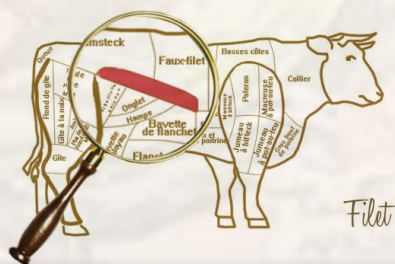
Marinated Spanish Cantabria Octopus Leg, Iberico Chorizo Bellota, Saffron Risotto,

or

TARTARE DE BŒUF "Au Couteau"

Hand Cut Beef Tartare Seasoned L' Angelus Style, fries

or



LE FILET MIGNON+ 6\$

New Zealand Grass Fed Beef Tenderloin, Mushroom Duxelles, Pome Purée, Bordelaise Sauce

or

CONFIT DE CANARD

Home Made French Duck Leg Confit, White Beans Casserole, confit Lardons



DESSERTS

CLAFOUTIS + 4\$

15 m preparation

Brandy Cherry Warm Flan "Bake to Order", Vanilla Ice Cream

or

TARTE AU CHOCOLAT

Valrhona 64% Chocolate Ganache Tartlet, Home-made Chantilly Cream, Cassis gel, Vanilla ice cream,

or

CRÈME BRÛLÉE

Lavender Infused Crème Brûlée, Rhubarb Purée, Sablé Breton