



CHARCUTERIE PLATTER 46

Pâté grand-mère, Jamon iberico bellota, rosette

LES HUITRES D'HYOGO 3PC/18 6PC/34

Hyogo Oysters, Sea buckthorn Granité
Pickled Cauliflower

LES HUITRES D'HYOGO 3PC/14 6PC/26

Hyogo Oysters, Shallots Vinegar, Lemon

CAVIAR 98

Kaviari Baeri Royal 30g, Blinis, Chives, Crème
Fraîche



BRILLAT-SAVARIN SALAD 22

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

TARTARE DE SAUMON D'ÉCOSSE 24

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

PÂTÉ GRAND-MÈRE 18

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

FOIE-GRAS TERRINE 40

Duck Liver Terrine, Sourdough, Onion Chutney

ENTRÉES CHAUDES / HOT STARTERS

SOUPE À L'OIGNON 18

French Onion Soup, Gruyère Cheese, Croutons and Chives

ESCARGOTS 20 FREE FLOW ON EVERY WEDNESDAY EVENINGS!

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



FOIE GRAS POÊLÉ (24 - 60G) / (36 - 120G)

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

OEUFS MEURETTES 24

2 Poached Eggs, Wild Mushrooms, Pancetta, Red Wine reduction,
Croutons

RAVIOLE DE HOMARD 34

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



TIMBALE AUX CHAMPIGNONS 22

Warm Mushrooms Flan, Croutons, Mushrooms Foam, Truffle Oil

CUISSES DE GRENOUILLES AU SAFRAN 36

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

NOIX DE ST JACQUES GRILLÉES, SAUCE VIERGE 26

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

OS À MOELLE 22

Baked Bone Marrow, Toasts, Cèpes Mushrooms & Ham Sauce

PLATS PRINCIPAUX / MAIN DISHES

CANARD À L' ORANGE HALF 40 / FULL 70

French Duck Breast, Orange Reduction, Vichy Carrots

CONFIT DE CANARD 38

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

POULET JAUNE AUX MORILLES EN COCOTTE 58 (500gr)

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

POITRINE D' AGNEAU 46

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

PRESA IBÉRIQUE, SAUCE ROBERT 48

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



LE CASSOULET 46

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

POT-AU-FEU 55

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" 42

Hand Cut Beef Tartare Seasoned L' Angélus Style, fries

BAVETTE DE WAGYU À L' ÉCHALOTE 46

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

ENTRECÔTE / RIBEYE

YUGO WAGYU MS7 92

200g Yugo Wagyu Rib Eye, Pommes Purée, Seasonal Vegetable, Red Wine Sauce

BLACK ANGUS 54

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

POISSONS ET CRUSTACÉS / FISH & SHELLFISH

LA SOLE DE LIGNE 90

Pan-Fried Wild-Caught Dover Sole (600gr), sauce Beurre Blanc

LA LÉGINE 52

Miso glazed Patagonian Toothfish, Seasonal Beetroot, Uni Butter sauce



FILET DE LOUP DE MER, SAUCE NOILLY PRAT 50

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

RISOTTO DE HOMARD 44

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

BOUILLABAISSÉ 64

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/140 \$ – 250g/72 \$



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- 156 \$

BOEUF BOURGUIGNON (800G)

Wagyu Shortrib, Rich Red Wine Stew, Pomme Purée, 134 \$

ÉPAULE D' AGNEAU DE LAIT DES PYRÉNÉES (600G)

Spiced Honey Glazed 12 Hours Slow Cooked Pyrénées Milk Fed Lamb Shoulder, Pearl Barley Stew, Kalamata Olives Sauce, 98 \$

ACCOMPAGNEMENTS & SAUCES / SIDE DISHES

RED WINE SAUCE 6

BLUECHEESE SAUCE 6

PEPPERCORN SAUCE 6

PERIGOURDINE SAUCE 12

GREEN PEAS WITH PANCETTA 12

FRIES WITH TARRAGON MAYONAISE 9

TRUFFLES FRIES 14

POMME PURÉE 9

MIXED SALAD & VINAIGRETTE 11

CARROTS VICHY 10

FROMAGES DE FRANCE 26

3 Assorted Raw Milk French Cheese Plate with Chutney and Crispbread

Additional Cheese per piece 6

