



La Carte

All prices are subject to prevailing government taxes and service charge.

LES ENTRÉES



Escargots de Bourgogne 18
Burgundy escargots baked with garlic herbs butter

Œuf Meurette 18
62° soft poached egg in red wine reduction, carrots, baby onion, croutons & bacon

Salade de chèvre chaud 22
Warm goat cheese salad with walnuts

Tarte gourmande 20
Warm tart of confit pork belly, onion confit, mushroom & pork jus

Saumon fumé Maison 22
Homemade smoked salmon & herb cream with brioche

Foie gras poêlé 28
Pan-seared foie gras, caramelised apple & duck jus

Assiette de charcuteries 30
French cold cuts: smoked duck breast, homemade rillettes or terrine, ham & saucisson

LES SOUPES



Soupe du jour 14
Soup of the day

Soupe à l'oignon 16
French onion soup

Soupe de poissons 20
Traditional fish soup with croutons & cheese

LES POISSONS & CRUSTACÉS



Saint Jacques 32
Pan-seared scallops with green peas, carrots, bacon & pearl onion ragout

Queue de Lotte 35
Monk fish tail roasted with baby vegetables & celeriac mash

Risotto de homard 42
Lobster tail risotto & baby vegetables

LES GARNITURES



Frites | French fries 6

Pommes purée | Mashed potatoes 6
+4 truffle salt

Rattes potato confites | Ratte potatoes confit 8

Gratin Dauphinois à la Raclette | Potato & raclette cheese gratin 8

Salade verte | Mixed green salad 8

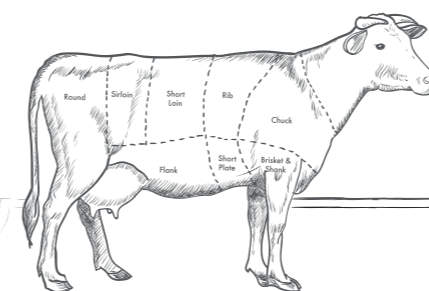
Petits légumes | Roasted baby vegetables 8

Haricots verts | French beans 8

Ratatouille | Provençale Vegetable stew 8

Choux de Bruxelles | Sautéed brussels sprouts with bacon 8

Champignon sautés | Mixed sautéed mushrooms 8



LES VIANDES & GRILLADES

Poulet Vallée d'Auge 29
Chicken stewed in apple & mushroom rich cream sauce with mashed potatoes

Confit de canard 32
French duck leg confit, ratte potatoes & green salad

Navarin d'agneau 32
Lamb stewed with baby vegetables & mashed potatoes

Cassoulet de Poitrine de porc confite 35
17-hour confit pork belly, homemade Toulouse sausages with haricot bean stew

Joue de bœuf braisée Grand-Mère 35
Braised beef cheek "Grand-Mère", bacon with mashed potatoes

Jarret de veau braise 37
Braised veal shank, brussels sprout & bacon ragout, potato & raclette cheese gratin

Steak frites 48
Char-grilled Aus. 200 days grain-fed Angus ribeye, French fries, salad, choice of sauce

Cotes de bœuf 125
Char-grilled Aus. 150 days grass-fed Black Angus, choice of 2 sides & sauces



LES SAUCES

Poivre Vert | Green peppercorn 5

Fromage | French Cheese 5

Béarnaise | Traditional Béarnaise 5

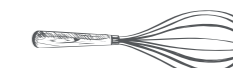
Bordelaise | Red wine 5

LES FROMAGES



Fromages fermiers affinés
Platter of matured french farm cheeses
Selection of 4 cheeses 28

LES DESSERTS



Crème brûlée 10
Traditional vanilla crème brûlée

Mousse au chocolat 12
72% chocolate mousse

Tarte fine aux pommes 14
Warm thin apple tart, caramel ice cream

Fondant au chocolat 16
Hot chocolate cake, pistachio ice cream
(waiting time of 15 min)

Soufflé au Grand Marnier ou Calvados 18
Grand Marnier or Calvados soufflé, choice of ice cream
(waiting time of 20 min)

Omelette Norvégienne au rhum & raisins 18
Rum & raisin baked Alaska, flamed with rum

Trou Normand 16
Apple sorbet & Calvados

FAITES CONFIANCE AU CHEF

In Chef We Trust: allow our chef to decide how to fill your tummy

3-course from 78 | 4-course from 98