

ENTRÉES

FRUITS DE MER

HUÎTRES 5

Freshly shucked oysters with red wine vinegar and shallots sauce (min 3)

HUÎTRES KILPATRICK 6

Kaiserfleisch and Worcestershire sauce on warm oysters (min 3)

COQUILLES STJACQUES 28

Mushroom and shallots with béchamel sauce on gratiné scallops (serve of 3)

MOULES COCOTTES 28 (+\$5 for main size)

Mussels in white wine parsley and shallots creamy sauce

ENTRÉES

SOUPE À L'OIGNON 18

Onion soup with gratinés croutons

MUSHROOM VELOUTE 18

Creamy button mushroom veloute with truffle cream

BISQUE DE HOMARD 26

Thick and creamy lobster soup with sea food

ESCARGOTS À LA BOURGUIGNONNE 26

Snails in garlic and herbs butter

GAMBAS AU PERNOD 24

Flamed garlic and herbs prawns with Pernod

STEAK TARTARE 26

100 gr fine chopped raw Black Angus beef, traditional sauce and condiments

CROSTILLANT CHEVRE & MIEL 23

Baked goat cheese, honey and walnuts in filo pastry,
mixed leaves salad and granny smith with smoked duck Breast (V possible)

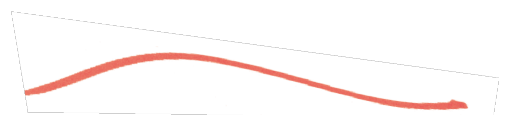
CAMEMBERT RÔTI 38

Oven baked melting camembert (150 gr) and caramelised onions served
with mixed leaves salad and croûtons

PLATEAU DE CHARCUTERIES 42

Assorted homemade terrine, rillettes, chicken liver parfait, prosciutto, saucisson,
smoked duck breast & cornichons

EXTRA BREAD 4



MAINS

POISSONS & FRUITS DE MER

POISSON DU JOUR, MKT PRICE

Fish of the day

FILET DE SAUMON 38

Pan fried Salmon fillet, creamy mushroom risotto and grilled asparagus

CASSEROLES

CASSOULET 42

Baked cannellini beans with duck confit, Toulouse sausage and kaiserfleisch

SOURIS D'AGNEAU 44

Slow cooked lamb shank ,rosemary jus ,served with ratatouille and served crispy smoked potatoes

BOEUF BOURGUIGNON 42

Beef in red wine sauce, bacon and mushrooms with a puff pastry top

CANARDS

CANARD À L'ORANGE 44

Roasted duck with orange sauce and pumpkin mash

CANARD CONFIT 39

In house confit duck leg, thyme mash potatos and shallot sauce

MAGRET DU JOUR 41

Duck breast of the day (only available at dinner)

COIN VÉGÉTARIEN

SOUFFLÉ AUX DEUX FROMAGES 34 V

Goat cheese and Parmesan soufflé on traditional ratatouille

TARTE FINE 28 V

Fine puff pastry tart with spinach, blue cheese and walnuts on rocket leaves



BOUCHERIE

TOURNEDOS ROSSINI 55

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

STEAK TARTARE 39

150 gr fine chopped raw Black Angus beef, Traditional sauce and condiments, served with mixed leaves salad and French fries

CÔTE DE BOEUF 92

700 gr Great Southern MSA Rib Eye, recommended medium rare, choice of two sauce and one side

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce

Sides – French fries, smoked potato or mash potato

ENTRECÔTE 49

250 gr Black Angus Scotch Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn and blue cheese sauce

Sides – French fries, smoked potato or mash potato

FILET MIGNON 52

200 gr Black Angus Eye Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce

Sides – French fries, smoked potato or mash potato

PORC DU JOUR, MKT PRICE

Pork of the day (only available at dinner)

SIDES

SALADE VERTE 9

Mixed leaves salad, balsamic vinegar and olive oil dressing

PURÉE DE POMMES DE TERRE 11

Creamy mash potato

POMMES DE TERRE FUMÉES 12

Smoked baby potato cooked in gravy with garlic

POMMES FRITES 11

Classic crispy shoestring French fries

BRUSSEL SPROUTS 14

Crispy fried Brussel sprout seasoning with smoked salt

RATATOUILLE 15

Traditional mix of zucchini, eggplant, tomato, onion, garlic and herbs

DESSERT S

DOUCEURS

LIEGEOIS CHOCOLAT & CAMEL 18

Light chocolate mousse covered with whipped cream and caramel sauce

FONDANT AU CHOCOLAT 20

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 21

Caramelised up side down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE A LA VANILLE 18

Vanilla beans crème brûlée

CRÊPES SUZETTE 20

Flamed crêpes with orange and Cointreau sauce, vanilla ice cream
(serve of 3)

TRIO DU CHEF 20

Selection of 3 mini desserts

DESSERT DU MOMENT 18

Dessert of the day

GLACES & SORBETS

ICE CREAM & SORBET TRIO 15

Flavours: Vanilla Bean, Coffee ice cream Lemon,

mixed berries sorbet

FROMAGES

PART DE FROMAGE 15

40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 35

cheeses from our selection

THE MONTH'S SELECTION:

Chèvre Le Marquis, Loire Valley

Roquefort Papillon, Aveyron Comté

12 mth, Jura

Camembert Le Conquérant, Normandy

