

À partager / To share



French Tapas

<i>Saucisse au couteau à la plancha / Grilled sausage</i> Hand-chopped pork sausage, grilled 'à la plancha'.	9.50
<i>Salade de poulpe marinée à l'ail et chistorra / Marinated octopus salad and chorizo</i> Octopus salad with garlic marinade and chorizo.	9.50
<i>Olives picholines du Gard et pain à l'ail / Garlic bread with olives</i> Southern French olives and freshly baked garlic bread.	4.50
<i>Jambon de Bayonne au couteau / Hand-sliced cured ham</i> Traditional Bayonne hand-sliced cured ham.	8.50
<i>Foie gras du Sud-Ouest et ses chouks / Duck liver choux pastry puffs</i> South-West Duck foie gras and fresh choux pastry puffs.	14
<i>Churros de pomme de terre sauce au fromage / Potato churros with cream cheese</i>	5.50
<i>Chouks au fromage / Cheese chou</i>	6.50
<i>Taloe au foie gras poêlé / Pan-fried duck foie gras</i> Pan-fried duck foie gras in a Basque corn wrap.	12.50
<i>Taloe à la Ventrèche et Ossau Iraty / Pork pancetta and Basque sheep cheese</i> South West Pork Pancetta and sheep cheese in a Basque corn wrap	11
<i>Frites / Fries</i> French fries & tartare sauce.	7.50
<i>Frites au piment d'Espelette / French fries spiced with Basque chilli powder</i> French fries spiced with Basque chilli powder & tartare sauce.	8
<i>Frites à l'huile de truffe / French fries with truffle oil</i> French fries with truffle oil & tartare sauce.	8

Planches à partager / Planchas to share

- Assortiment de charcuterie / Assorted cold cuts* 28.50
Assortment of 6 cold cuts served with French bread & butter (For 2).
- Assortiment de fromages / Assorted French cheese* 28.50
An assortment of 6 cheese from the French market, traditional cherry jam served with French bread & butter (For 2).
- Assortiment de charcuterie et fromage / Assorted cold cuts and French cheese* 32
An assortment of cold cuts and French cheese served with French bread and butter (For 2).
- Camembert rôti à partager / Oven-baked camembert to share* 18 / 28
Oven-baked Camembert served with crispy bread.
For sharing (half camembert for 2 / whole for 4)

Huîtres / Oysters

- Les huîtres Spéciales Marennes d'Oléron / Oysters from Marennes d'Oléron* 16 / 30 / 52
Special Atlantic oysters from Marennes d'Oléron - 3, 6 or 12 pcs.
- Les huîtres Papillons du Bassin d'Arcachon / Oysters from Arcachon bay* 18 / 33 / 58
Butterfly oysters from Banc d'Arguin, Bassin d'Arcachon - 3, 6 or 12 pcs.
- Huîtres gratinées / Oven-baked oysters* 19 / 37.50
Oven-baked oysters, garlic butter & ham - 3 or 6 pcs.

Caviar d'Aquitaine / Aquitaine caviar

- Les huîtres Spéciales Marennes d'Oléron servies avec du caviar d'Aquitaine / Oysters with Aquitaine caviar* 55
Special Atlantic oysters from Marennes d'Oléron topped with the caviar from Aquitaine - 3 pcs.
- La boîte de caviar à partager / Aquitaine caviar to share* 119 / 169
French caviar from Aquitaine, fresh cream, mashed boiled egg, Basque tapas - 30g for 2/50g for 4.

*Second freshly baked bread basket 1SGD
Second Echiré butter pad 1 SGD*