



Entrées / Appetizers

<i>Foie gras du Sud-Ouest au torchon / Foie gras terrine</i> Foie gras terrine, brioche toast, shallot jam	28
<i>Foie gras du Sud-Ouest poêlé / Pan-fried foie-gras</i> Pan-fried duck liver and fresh apple confit.	28
<i>Soupe à l'oignon / French onion soup</i>	18
<i>Escargots en persillade / Garlic butter escargots</i> French Burgundy snails, with garlic parsley butter - 6 pcs.	25
<i>Remoulade de crabe / Crab remoulade</i> Fresh crab meat in light creamy mayonnaise	22
<i>Salad Landaise / Landaise salad</i> Mixed green salad with bacon, gizzard & duck breast	24
<i>Salade de Chèvre chaud / Goat cheese salad</i> Mix green salad, with honey goat cheese toast	24
<i>Os à moelle / Bone marrow</i> served with sea salt & bread	15
<i>Pâté de campagne / Country pâté</i> Home-made pork terrine with condiments	14
<i>Rillettes de canard / Duck rillettes</i>	14

<i>Huîtres Spéciales selon arrivage / Oysters from France</i> Special Atlantic oysters from France.	3pcs	6pcs	12pcs
	18	33	62
<i>Huîtres gratinées / Oven-baked oysters</i> Spicy baked oysters with espelette butter.	19	37,50	

Planches à partager / Planchas to share

<i>Extra foie gras terrine portion +12</i>	for 2	for 4
<i>Assortiment de charcuterie / Assorted cold cuts</i> Assortment of 6 cold cuts served with French bread & butter.	28.50	55
<i>Assortiment de fromages / Assorted French cheese</i> An assortment of 6 cheese from the French market, traditional cherry jam served with French bread & butter.	28.50	55
<i>Assortiment de charcuterie et fromages / Assorted cold cuts and French cheese</i> An assortment of cold cuts and French cheese served with French bread and butter.	32,5	59
<i>Camembert rôti / Oven-baked Camembert</i> Oven-baked Camembert served with crispy bread.	18 (half)	28 (whole)

Les plats mitonnés / Main dish

<i>Parmentier de canard / Duck confit gratin</i> Mashed potatoes and pulled duck confit gratin.	28
<i>Roulade de poulet aux morilles / Morels chicken roulade</i> Chicken roulade with morel sauce and creamy truffle pasta	32
<i>Filet de bar / Seabass filet</i> Seabass filet with roasted fennel and orange sauce	28
<i>Tartare de boeuf / Beef tartar</i> Beef tartar with french fries	34
<i>Pavé d'agneau / Lamb rump</i> Roasted lamb filet with espelette chilli pepper and mash potatoes	30
<i>Magret de canard / Duck breast</i> Roasted duck breast with gastrique sauce and gratin Dauphinois	29
<i>Meli melo de la mer / Mixed grilled seafood</i> Mixed seafood grill with saffron rice and bell pepper sauce	30
<i>Côte de porc / Pork chop</i> Pork chop with whole grain mustard sauce and green lentils	35
<i>Confit de canard / Duck confit</i> Roasted duck confit with potato grenaille and mesclun	34
<i>Assiette Végétarienne / Vegetarian plater</i> Selection of vegetables	28

Grillades So France / So France grill

Extra pan fried foie gras +18

Prime Cuts

<i>French Limousin Beef:</i> Choice of two sides from list below and two sauces:	
<i>Côte de boeuf / Prime Rib (1,2 kg)</i>	120
<i>Entrecôte / French ribeye (700 gr)</i>	98
<i>Australian Beef :</i> Choice of one side from list below and one sauce:	
<i>Bavette roulée / Flank steak (180 gr)</i>	33
<i>Entrecôte / Ribeyesteak (250 gr)</i>	34
<i>Filet de boeuf bio / Organic beef filet (180 gr)</i>	42

Carnivore board

<i>Mega planche de viandes / Big board of meat</i> BIG board of meat ribeye, lamb, duck breast, pork chop Choice of two sides from list below and two sauces	130
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Garnitures / Side dishes 8

<i>Pâtes aux truffes / Truffled pasta</i>
<i>Purée / Mash potatoes</i>
<i>Ratatouille / Vegetables stew</i>
<i>Salade verte / Green salad</i>
<i>Lentilles / Lentilles</i>
<i>Gratin Dauphinois / Potatoes gratin</i>
<i>Epinards / Spinach</i>
<i>Frites</i> as you like cheese, truffle, espelette chili

Sauce 4

<i>Poivre / Black pepper</i>
<i>Roquefort / Blue cheese</i>
<i>Moutarde / Mustard</i>
<i>Bordelaise / Red wine</i>
<i>Béarnaise</i>

Desserts et fromages / Desserts & cheese

Extra ice cream scoop + 2.90

<i>Fondant au chocolat / Dark Chocolate Lava</i> Dark chocolate lava cake served with vanilla ice cream	12		
<i>Crumble aux pommes / Apple crumble</i> Apple crumble served with vanilla ice cream	11		
<i>Tarte au citron / Lemon pie</i>	9		
<i>Baba au Rhum / Rhum baba</i> Sponge cake with homemade rum syrup served with Whipped cream	12		
<i>Profiterole</i> Pastry choux filled with Vanilla Ice cream, served with chocolate sauce	12		
<i>Crème brûlée à la vanille de Madagascar / Vanilla crème brûlée</i>	10		
<i>Assortiment de fromages / Assortment of French cheese</i> An assortment of cheese from the French market. Selection varies depending on arrival and season		2 cheese	4 cheese
		12	18
<i>Gâteau Basque / Basque cake (vanilla cream or black cherries)</i> French cake, filled with vanilla cream or black cherries filling.		10.50	
<i>Colonel</i> Lemon sorbet with a shot of Vodka		12	
<i>Tarte Tatin</i> Apple turnover served with vanilla ice cream		12	
<i>Café ou thé gourmand (mignardises) / Coffee or tea with sweets</i> Coffee or tea served with a selection of mini French desserts.		12.50	

