



# La Carte



## Le Canard / The Duck Corner

<i>Rillettes de Canard / Duck Rillettes</i>	18	<i>Parmentier de Canard / Duck Confit Gratin</i> Mashed potatoes, pulled duck confit	28
<i>Salade Landaise / Landaise Salad</i> Mesclun salad, gizzard, duck breast, shaved foie gras terrine	24	<i>Confit de Canard / Duck Confit</i> Roasted duck confit, potato grenaille, mesclun salad	32
<i>Terrine de Foie Gras / Foie Gras Terrine</i> Orange marmelade, Sauternes gelée, caramelized nuts	28	<i>Magret de Canard / Duck Breast</i> Pea purée, green peas, potato grenaille	34
<i>Foie Gras Poêlé / Pan Seared Foie Gras</i> Cherry purée, fresh cherries, toasted brioche	28	<i>Sandwich de Canard Confit / Duck Confit Sandwich</i> Shredded duck confit, foie gras, shallots confit, rocket salad	28

## Entrées / Appetizers

<i>Pâté de Campagne / Country Pâté</i> Home-made pork terrine, pickles, toasted bread	18	
<i>Os à Moelle / Bone Marrow</i> Served with sea salt & toasted bread	18	
<i>Oeufs Meurette</i> Poached eggs, Bordelaise sauce, bacon, pearl onions, croutons	22	
<i>Escargots en Persillade / Garlic Butter Snails</i> French Burgundy snails, garlic parsley-butter	22	
<i>Carpaccio de St Jacques / Scallops Carpaccio</i> Lemon caviar, citrus segment, extra virgin olive oil	24	
<i>Salade Niçoise</i> Baby lettuce, pan seared tuna, green beans, olives, hard boiled egg	18	24
<i>Tartare de Boeuf / Beef Tartare</i> Mesclun salad, french fries with main course	18	34

## Les plats / Main Dishes

<i>Filet de Saumon / Pan Seared Salmon Filet</i> Crushed potatoes, sauce vierge	28
<i>Filet de Bar / French Seabass Filet</i> Broccoli duo, pickled radish, white wine sauce	32
<i>Steak Frites</i> Mesclun salad, french fries, Bearnaise sauce	34
<i>Côte de Porc / Pork Chop</i> Lentils, bacon, whole grain mustard sauce	34
<i>Souris d'Agneau / Braised Lamb Shank</i> Green olives, pearl onions, creamy polenta	36
<i>Entrecôte / Ribeye steak</i> Mashed potatoes, Bordelaise sauce	48
<i>So France Beef Burger</i> Sourdough bun, onions confit, raclette cheese, French fries	26

## Planches à Partager / Board to Share

<b>Add foie gras terrine +18</b>	for 2	for 4
<i>Assorted Cold Cuts</i> Selection of 6 artisan cold cuts	25	48
<i>Assorted French Cheeses</i> Selection of 6 artisan cheeses	25	48
<i>Assorted Cold Cuts &amp; French Cheeses</i>	28	55
<i>Baked Mont d'Or</i> Potatoes, green salad		36
<i>Baked Camembert</i>	Half 18	Whole 32

## Les Plats Mijotés

<i>Le Cassoulet</i> Duck confit, pork belly, sausage, beans	32
<i>Joue de Boeuf / Braised Beef Cheeks</i> Slow cooked beef cheeks, mash potatoes	34

## Les Viandes / Meat Sections:

Served with mash potatoes, spinach, Bordelaise sauce

### French Limousin Beef:

<i>Côte de Bœuf / Prime Rib (1,2 kg)</i>	130
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**Add pan seared foie gras +18**

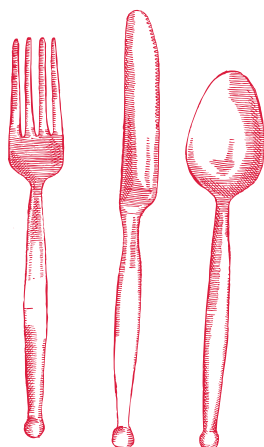
<i>Méga Planche de Viandes / Big Board of Meat</i>	135
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Hanger steak, duck breast, pork chop, sausages

**Add pan seared foie gras +18**

## Garnitures / Side Dishes 8

- Purée / Mash Potatoes*
- Ratatouille / Vegetables Stew*
- Salade Verte / Green salad*
- Epinards / Spinach*
- Lentilles / Lentils*
- Frites*



## Sauces 4

- Poivre / Black Pepper*
- Roquefort / Blue Cheese*
- Moutarde / Mustard*
- Bordelaise / Red wine*
- Béarnaise*

