



Le Déjeuner



Set Lunch



2-Course 28 3-Course 32

Les Entrées / Appetizers

Choice of:

L'entrée du Jour / Starter of the Day

Soupe du Jour / Soup of the Day

Les Plats / Main Dishes

Choice of:

La Viande du Jour / Meat of the Day

Le Poisson du Jour / Fish of the Day

Steak Frites (add 10)

Les Desserts

2 Boules de Glace / 2 Scoops of Ice Cream

Dessert du Jour / Dessert of the Day

Quicky's

Les Salades

Quinoa Salad

Bell pepper, cucumber, pomegranate, tomato, mixed herbs

18

Niçoise Salad

Baby lettuce, pan seared tuna, fingerling potatoes, olives, anchovies

28

Chicken Schnitzel Salad

Baby lettuce, green beans, cherry tomatoes, tartare sauce

28

Steak Salad

Beef Striploin, Baby lettuce, green beans, cherry tomatoes

32

Les Sandwichs

Comes with salad

Monsieur Croq'

Our own version of the classic "Croque Monsieur"

22

Madame Croq'

Our own version of the classic "Croque Monsieur" with 1 egg

24

Le Cochon

Braised pork cheeks, pork terrine, spicy vegetables relish pickled cucumber, arugula salad, cilantro

24

Le Poulet

Chicken schnitzel, tartare sauce, baby lettuce, tomatoes emmental cheese, whole grain mustard

24

Duck Conf'wich

Shredded duck confit, foie gras, confit shallots, rocket salad

28

So France Burger

Sourdough bun, onion confit, raclette cheese, French fries

28

La Carte

Entrées / Appetizers

Tartare de Saumon / Salmon Tartare

Cured salmon, scallops, avocado, cucumber, quinoa, Avruga caviar

App MC

26 36

Escargots en Persillade / Garlic Butter Snails

French Burgundy snails, garlic parsley-butter

24

Foie Gras Poêlé / Pan Seared Foie Gras

Cherry purée, fresh plum, toasted brioche

28

Terrine de Foie Gras / Foie Gras Terrine

Orange marmelade, Sauternes gelée, caramelized nuts

28

Les plats / Main Dishes

Tartare de Boeuf / Beef Tartare

Mesclun salad & french fries with main course

App MC

24 34

Souris d'Agneau / Braised Lamb Shank

Green olives, pearl onions, creamy polenta

36

Bouillabaisse

Rock fish soup, seabass and red snapper fillet, potatoes, aioli & croutons

45

Entrecôte / Ribeye (350gr)

Mash potatoes, Bordelaise sauce

55

Planches à Partager / Boards to Share

Rillettes de Canard / Duck Rillettes

18

Pâté de Campagne / Country Pâté

Home-made pork terrine, pickles

18

Homemade Pâté en Croûte

Green salad, pickles and whole grain mustards

22

Assorted Cold Cuts

Selection of 5 artisan cold cuts

for 2 for 4
28 48

Assorted French Cheeses

Selection of 5 artisan cheeses

28 48

Assorted Cold Cuts & French Cheeses

34 55

Baked Camembert

Half Whole
20 32

Desserts

Crème Brûlée

12

Floating Island

Crème Anglaise, roasted almond

12

Baba au Rhum

Sponge cake, Rum syrup, whipped cream

14

Paris Brest

Pastry choux, praline filling

14

Profiteroles Canelé

Vanilla ice cream, whipped cream, chocolate sauce

14

Fondant au Chocolat / Chocolate Lava Cake

Vanilla ice cream

14

Poire Belle-Hélène

Poached pear, vanilla ice cream, chocolate sauce

14

All prices are subject to 10% service charge + 7% government tax.