



Le Déjeuner



Set Lunch



2-Course 28

3-Course 32

Les Entrées / Appetizers

Choice of:

Soupe du Jour / Soup of the Day

L'entrée du Jour / Starter of the Day

Les Plats / Main Dishes

Choice of:

Le Poisson du Jour / Fish of the Day

La Viande du Jour / Meat of the Day

Steak Frites (add 12)

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

20

Nicoise Salad

Pan seared tuna, anchovies, egg, baby lettuce, potatoes, olives

28

Chicken Schnitzel Salad

Baby lettuce, green beans, cherry tomatoes, tartare sauce

28

Steak Salad

Beef Striploin, baby lettuce, green beans, cherry tomatoes

34

Les Sandwichs

Serve with salad

Monsieur Croq'

Our own version of the classic "Croque Monsieur"

22

Madame Croq'

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

24

Le Cochon

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

24

Le Poulet

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

24

Duck Conf'wich

Shredded duck confit, foie gras terrine, rocket salad, caramelized onion

28

So France Burger

Sourdough bun, onion confit, raclette cheese, French fries

28

La Carte

Entrées / Appetizers

Asparagus Salad

Green asparagus, fava beans, fresh mint, lemon dressing

22

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 gingerbread

30

App MC

Tartare de Saumon / Salmon Tartare

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

25 36

Les plats / Main Dishes

Souris d'Agneau / Braised Lamb Shank

Creamy polenta, caramelized onions, olives

36

Légine Australe / Chilean Sea Bass

Pan seared sea bass, green asparagus, black olives, white wine sauce

48

Entrecôte / Ribeye (300gr)

Mash potatoes, Bordelaise sauce

58

App MC

Tartare de Boeuf / Beef Tartare

Handcut Beef Tenderloin, mesclun salad, (french fries w/ main course)

26 38

Planches à Partager / Boards to Share

Rillettes de Canard / Duck Rillettes

18

Pâté de Campagne / Country Pâté

18

Home-made pork terrine, pickles

Homemade Pâté en Croûte

Green salad, pickles and whole grain mustards

22

Assorted Cold Cuts

Selection of 5 artisan cold cuts

for 2 28 for 4 48

Assorted French Cheeses

Selection of 5 artisan cheeses

28 48

Assorted Cold Cuts & French Cheeses

34 55

Half Whole

Baked Camembert

20 32

Desserts

Crème Brûlée

12

Floating Island

Crème Anglaise, roasted almond

12

Baba au Rhum

Spong 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.