Set Lunch

2-Course 28 3-Course 32

Glass of House Wine 12
Rose, White or Red

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
Déssert du Jour / Dessert of the Day

La Carte

Entrées Froides / Cold Appetizers

Asparagus Salad 22
Green asparagus, fava beans, fresh mint, lemon dressing

Homemade Pâté en Croûte 22
Green salad, pickles and whole grain mustard

Terrine de Foie Gras / Foie Gras Terrine 32
Orange marmelade, Sauternes gelée, caramelized nuts

	App	MC
Salade Niçoise	24	32

Pan seared tuna, baby lettuce, anchovies, olives, hard boiled egg

Tartare de Betterave / Beetroot Tartare 20 / 28
Three texture of beetroots (roasted, fresh and pickled), nuts

Tartare de Saumon / Salmon & Scallop Tartare 25 / 36
Fresh salmon, scallops, avocado, cucumber, quinoa, Avruga caviar

Tartare de Boeuf / Beef Tartare 26 / 38
Handcut beef tenderloin, mesclun salad, (fries w/ main course)

Entrées Chaudes/ Hot Appetizers

Oeufs Meurette 22
Poached eggs, bacon, pearl onions, croûtons, Bordelaise sauce

Escargots en Persillade / Garlic Butter Snails 24
French Burgundy snails, garlic parsley-butter

Foie Gras Poêlé / Pan Seared Foie Gras 36
Cherry purée, fresh cherries, toasted gingerbread

Planches à Partager / Sharing Platters

Rillettes de Canard / Duck Rillettes 20

	for 2	for 4
Assorted Cold Cuts & French Cheeses	34	55
Assorted Cold Cuts	28	48

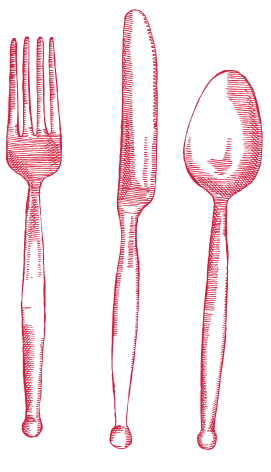
Selection of 5 artisan cold cuts

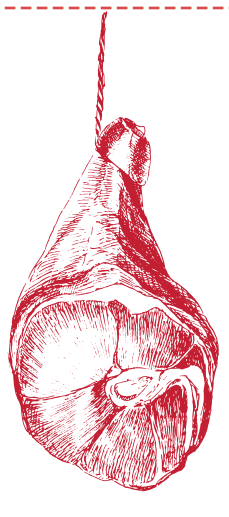
Assorted French Cheeses	28 / 48

Selection of 5 artisan cheeses

	Half	Whole
Baked Camembert	20	32

Baked Mont d'Or 55
Mesclun salad, cold cut, potato grenaille





Les plats / Main Dishes

Noix de Saint Jacques / Scallops 38
Pan seared scallops, cauliflower duo, capers brown butter

Bouillabaisse 48
Rock fish soup, sea bass & red snapper fillet, potatoes, aïoli & croutons

Légine Australe / Chilean Sea Bass 48
Pan seared sea bass, green asparagus, black olives, white wine sauce

Coq au Vin 35
Braised chicken, bacon, mushrooms, orecchiette pasta, red wine

Souris d'Agneau 38
Braised lamb shank, creamy polenta, caramelized onions, olives

Boeuf Bourguignon 38
Braised Wagyu beef cheeks, bacon, mash potatoes, red wine sauce

Canard à l'Orange / Duck à l'Orange 38
Blood orange purée, broccolini, orange segment, orange sauce

Confit de Canard / Duck Confit 42
Home made duck confit, potato grenaille, duck jus

Steak Frites (200gr) 38
Beef Striploin, mesclun salad, french fries, Béarnaise sauce

Entrecôte / Ribeye Steak (300gr) 58
Mash potatoes, Bordelaise sauce

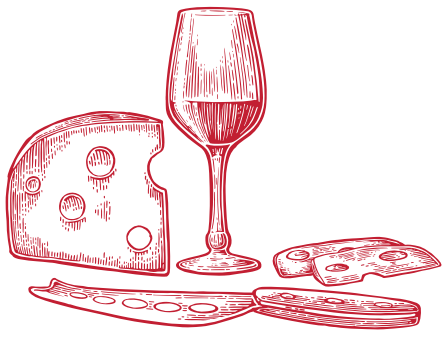
Côte de Bœuf / Prime Rib (900gr) 130
Prime rib, mash potatoes, spinach, Bordelaise sauce

Garnitures / Side Dishes

Purée / Mash Potatoes	8
Frites / Fries	8
Ratatouille / Vegetables Stew	10
Epinards / Spinach	10
Truffles Fries	18

Sauces

Poivre / Black Pepper	4
Roquefort / Blue Cheese	4
Moutarde / Mustard	4
Bordelaise / Red Wine	4
Housemade Béarnaise	4



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