

Lunch with us!

Available Wednesday to Friday only

A la Carte!

		with a glass of wine
1 Course	33	39
2 Courses*	43	49
3 Courses*	53	59

with Complimentary Coffee of your choice

Festive Season is coming and extra cost may apply to certain dishes (see menu items)

** can only include one main*

Byo Corkage

Corkage per person	7
Corkage + Water per person including Sparkling Purezza filtered water	9

French Wines Pairing

Pairing 3 Courses + Champagne	39
Pairing 2 Courses + Champagne	31
Pairing 3 Courses	29
Pairing 2 Courses	21

Entrées

Escargots en deux Façons

+2

Snails two ways: Traditionnal (Garlic-Parsley Butter) & Champenoise (Champagne sabayon), Baguette

Gluten Free on Demand

Pairing Wine: Bourgogne Aligoté

Soupe de Chou-Fleur Truffée et Chocolat Noir

Cauliflower Soup, Hot or Cold, Truffle Oil, Dark Chocolate, Croutons, Pancetta Crisp

Vegetarian on Demand & GF on Demand

Pairing Wine: Pinot Blanc

Tartare de Boeuf à l'Oriental

Hand Chopped Raw Beef, Chick Peas, Sultanas, Parsley, Golden Shallots, Hot Chili Sauce, Worcestersire Sauce, Egg Yolk, Mesclun

GF on Demand

Spicy Dish

Pairing Wine: Côtes du Rhône

Soufflé de Tomyère Affinée du Jura

Cheese Soufflé, Tomato Juice, Parsley Olive Oil

Vegetarian

15min baking

Pairing Wine: Beaujolais Villages

Aspic de Crevettes et Saumon fumé

Prawns, Smoked Salmon, Soft-boilled Egg, Carrots, Consommé Jelly, Bisque mayonnaise

Gluten Free

Pairing Wine: Riesling

Mains

Cabillaud en Viennoise de Citron Vert

Cod Fillet, Lime Crust, White Kidney Beans, Creamy Coconut Sauce, Baby Spinach and Coriander

GF on Demand

Pairing Wine: Pouilly Fumé

Souris d'Agneau Épicée

Slow Cooked Lamb Shank, Spices, Quinoa & Ratatouille

Gluten Free

Spicy Dish

Pairing Wine: Chinon

Pièce du Boucher, Crème au Bleu

Beef Cut, Blue Cheese Sauce, Darphin Potatoes, Glazed Beetroot

Gluten Free

Pairing Wine: Saint Emilion

Risotto Poireaux, Oignon, Chèvre et Pignons de Pin, Citron

Leek, Onion and Goat Cheese Risotto, Roasted Pine Nuts, Lemon

Vegetarian, Gluten Free

Pairing Wine: Coteaux d'Aix Rosé

Parmentier de Canard

Duck Confit Cottage Pie, Carrot and Orange Velouté, Mesclun

Gluten Free

Pairing Wine: Buzet

Sides \$9

Vegetarian, Gluten Free

Provençal Potatoes Wedges, Aigrelette Sauce

Garden Salad, French Dressing

Chef's Vegetables

Coffee & Tea

French Coffee 8
Espresso shot top up with your
choice of liquor/brandy (15ml)

Black Coffees
Ristretto 3
Espresso 3
Long Black (2 shots) 4
Doppio (2 shots) 4

Coffee Recipes
Flat White 4
Cappucino 4
Latte 4
Macchiato 4

Other Recipes
Hot Chocolate 4
Chai Latte 4
Moccachino 5

Teas & Infusions
English Breakfast Tea 4
Earl Grey Tea 4
Green Tea 4
Peppermint Infusion 4
Lemon-Ginger Infusion 4
Camomille Infusion 4
Lemongrass Infusion 4

Iced Recipes
Iced Coffee 4
Affogato 6

Digestives

Brandy - 30ml
Cognac VSOP 12
Bas-Armagnac VS 10
Cognac VS 10
Fine Calvados 10

Dessert Wine & Blend - 60ml
Sauternes 10
Lillet White, Red, Rosé 10
Muscat 9

Liquor - 20ml
Fine de Bretagne 9
Elixir d'Orange 9
Elixir Armorik 9

Fine Rum - 30ml
Old Rum - 8 years old 14
Gold Rum - 2 years old 12

Fine Gin & Vodka - 30ml
Juniper Barrel aged Gin 12
Juinper Gin 10
Quinoa Vodka 10

Whisky - 30ml
Dervenn 13
Single Malt Double Maturation 12
Single Malt 11
Blended 50% grain/50% malt 10

Eau de Vie - 20ml 9
Fruits Available: Pear Williams,
Kirsh, Wild Plums, Raspberry,
Cherry Plums, Wild Berries.

More informations about digestives drinks in our Bar List

Desserts

Crème Brûlée à la Vanille

Vanilla Crème Brûlée, Meringue Topping

Vegetarian , Gluten Free

Pairing drink: Cherry Plum Eau de Vie 20ml

Enjoy it Flambé with Rum +4

Cheese Cake Fraise-Fenouil

Strawberries & Fennel Cheese Cake, Strawberry Coulis

Vegetarian

Pairing drink: Muscat 60ml

Parfait Stracciatella, Sirop de Cerises Noires

Stracciatella Parfait, Dark Chocolate Flakes, Black Cherry Syrup

Vegetarian , Gluten Free

Pairing drink: Kirsh Eau de Vie 20ml

Tarte Normande, Caramel au Beurre Salé

Apple Tart, Salted Butter Caramel, Vanilla Ice Cream

Vegetarian

Pairing drink: Calvados 30ml

Enjoy it Flambé with Calvados +4

Assiette de Fromages de France

French Cheese (three), Baguette, Butter, Walnut, Chutney

Vegetarian , GF on Demand

Pairing drink: Sauternes 60ml

Byo Policy

Fully Licensed Restaurant...

We offer a range of wines, beers and liquors and we also accept BYO (wine and bubbly only, no beer, no spirit, no soft drink...).

...with all week BYO opportunity...

- Wednesday to Saturday lunch,
- Tuesday to Thursday dinner,
- Friday & Saturday dinner, **limited to one bottle per couple.**

BYO Corkage \$7 per person

BYO Corkage + Water \$9 per person
including Sparkling Purezza filtered water