

LUNCH

STARTERS

TARAMA-ZA'ATAR

Smoked Cod Fish Roe, Sumac, Focaccia Toast - 14

GRILLED PIQUILLOS

Shallots, Olive Oil - 8

THE CHARCUTERIE BOARD

San Daniele Ham, Parisian Ham, Chorizo, Salchichón - 36

THE GOOD CHARCUTERIE

Charcuterie Board & Pâté (Min. 2 Guests) - 50

BEEF HAM « LIKE A CARPACCIO »

Homemade Dry-Aged Beef Ham - 22

PÂTÉ DE CAMPAGNE

Homemade Duck & Pork Pâté, Cornichons - 18

EGGS MAYO

Sherry Soy Aioli, Fresh Herbs, Garlic Croûtons - 12

ROSTBIF « CARPACCIO »

Basil, Soy Lemon Cream, Parmesan - 22

THE CAESAR SALAD

Crispy Bacon - 18 / Add Chicken +4 / Add Anchovies +4

OYSTER BAR

6 OYSTERS GILLARDEAU

Spéciale N°4, Marennes-Oleron - 70

6 OYSTERS AMÉLIE

Super Spéciale N°3, Marennes-Oleron - 54

HOT STARTERS

CHEESE SOUFFLÉ

Gruyère Soufflé & Mix (20 min) - 20

THE FRENCH ONION SOUP

Caramlized Onions, Broth, Cheese Gratin - 15

CARVERY **

WOOD-OVEN ROASTED PRIME RIB

Australian Angus - "Au Jus" & Soy Lemon Cream

180g - 38 / 300g - 72 / 500g - 115

WOOD-OVEN ROASTED LEG OF LAMB

New Zealand Lumina - "Au Jus" & Tahini Yogurt

150g - 30

CÔTE DE BOEUF TOMAHAWK

Black Onyx Australian Angus MS 3+ (1.5 Kg) , Served "Au Jus" & Moutarde

To Share / 2 to 4 Recommended - 240

CHAR-GRILLED SEABASS VIERGE - 22

Pastis Aioli

MAINS

BEEF TARTARE TRADITION

Tartare Sauce, Fresh Herbs, French Fries - 28

"BUNTUT" INDONESIAN OXTAIL SOUP

Mandarin Rice, Sambal, Emping Crackers - 30

MINUTE STEAK FRITES

Black Angus MS3 Flank - Australia (130g) - 32

GRILLED LAMB CHOPS

Aioli, Jus, French Fries - 48

GRILLED SALMON BÉARNAISE

Spinach & Asparagus - 30

SANDWICHES

CROQUE-MONSIEUR MOUTARDE

Parisian Ham, San Daniele Ham, Cheese - 18

AVOCADO TOAST

Avocado Guacamole, Egg, Coriander - 12

SMOKED SALMON TOAST

Homemade Jasmine Smoked, Salmon Roe, Dill - 16

SIDES

LETTUCE & CROÛTONS

Garlic Croûtons, Old Jerez & Olive Oil - 8

SPINACH SESAME

Spinach, Garlic, Sesame - 10

MUSHROOMS GARLIC

Mushroom Mix Fricassée - 10

FRENCH FRIES ALLUMETTES

Hand-Cut Slim French Fries - 8

MASH TRADITION

Mashed Potato, Milk, Cream, Butter - 8

COQUILLETES HAM & CHEESE

Parisian Ham, Parmesan, Gruyère - 12

BB CAPSICUM-ONION-TOMATO SKEWER

Konro-Grilled Veggies - 10

DESSERTS

THE CHEESE OF TODAY

From the Cheese Room: 75g - 28 / 125g - 42

SOUFFLÉ AU PRALINÉ

Praliné Soufflé & Smooth Ice Cream - 16

CHILLED GRAPEFRUIT & POMELO

Orange-Grenadine Broth & Granité - 14

MANGO - EARL GRANITÉ

Earl Grey Granité, Passion Fruit Syrup, Fresh Raspberries - 14

THE REAL FRENCH TOAST

Caramelized Brioche French Toast & Smooth Ice Cream - 14

BASQUE CHEESE CAKE

Cream Cheese Basque Cake - 12

PISTACCHIO CHERRIES SUNDAE

Pistachio Ice Cream, Cherries, Jam, Pistachio & Chantilly - 14

CHOCOLAT LIÉGEOIS SUNDAE

Chocolate Ice Cream, Chocolate Sauce, Chantilly, Almonds - 10

** Daily Carvery items are subject to availability and may change without prior notice.

Prices are subject to 10% Service Charge and Prevailing goods and services tax.

价格需加收服务费和政府消费税。