



ENTRÉES

HAMACHI TARTARE + 4\$

Hamachi, Bergamot
Wasabi Granite, Tarragon,
Honeydew, Mango,



SOUPE à L'OIGNON

French Onion Soup, Gruyère
Cheese Crouton and Chives,

OR

PALOURDES

Clams "Marinière"
White Wine, garlic, onions,
basil, parsley, cream and,
toasted focaccia.

FOIE GRAS POÊLÉ

Pan-Seared Foie Gras 60g, Bak Kwa
Sauce , Pickled Plums,
Hawthorn Purée,

PLATS

RISOTTO

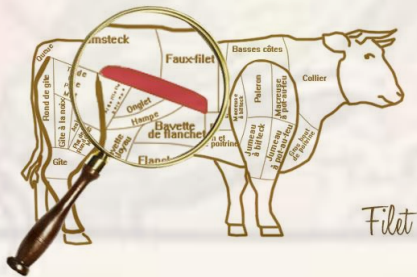
Sautéed Squid and Chorizo, Saffron Risotto,

or

TARTARE DE BŒUF

Beef Tartare "Au Couteau" Seasoned to your Liking, with Fries,

or



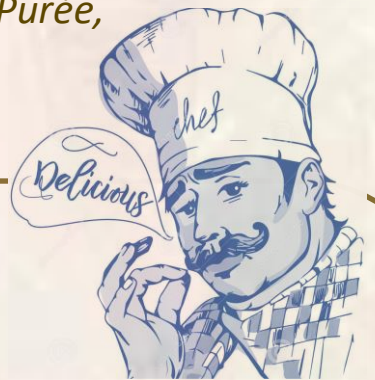
LE FILET MIGNON + 6\$

200g Grass Fed Beef Fillet Mignon, Wild
Mushroom, Pancetta Reduction, Boursin
Chantilly,

or

CONFIT DE CANARD

Duck Leg Confit, White Beans Casserole, confit
duck gizzard



DESSERTS

FONDANT AU CHOCOLAT + 3\$

Chocolate Fondant with Coco-Hazelnut Crumb, gianduja Ice Cream

or

PARFAIT AU CHOCOLAT BLANC

Drumbuie White Chocolate Parfait, caramelised blood oranges, palmiers and orange sorbet

or

TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis

