



## Food Delivery & Takeaway Menu 22<sup>ND</sup> July till further notice

(visit [www.langelus.sg/menu](http://www.langelus.sg/menu) for promotion validity period)

**15% off published prices before GST for takeaway at  
L'Angelus, 85 Club Street.**

**PLACE YOUR ORDER VIA:**

**Email: [info@langelus.sg](mailto:info@langelus.sg)**

**Call: +65 6225 6897**

**Address: 85 Club Street, 069453**

**[www.langelus.sg](http://www.langelus.sg)**

**Operating Hours: 11.30am to 9.30pm, Mon to Sun**

**Wines by bottles – enjoy 45% off for takeaway & 30% off for delivery  
Refer to [www.langelus.sg/menu](http://www.langelus.sg/menu) for the wine menu.**

**Free delivery for orders above \$150 or within a 2km radius  
\$10 delivery for orders below \$150 and above 2km radius**

**Prices listed exclude 7% GST.**

## ENTRÉES

-Cold-

### FOIE GRAS

Duck Liver Pâté, Sourdough, Onion Chutney, 30



### ROQUEFORT SALAD

Roquefort Salad with Pear, Endive, Croutons and Walnut Oil, 18

### PATÉ GRAND-MÈRE

Chicken Liver and Pork Paté "Grand-mère Style", Cornichon, Sourdough, Onion Chutney, 16

### HAMACHI TARTARE

Hamachi, Bergamot Wasabi Granite, Tarragon, Honeydew, Mango, 28

### RAVIOLE

Lobster Ravioli, Grand Marnier Sauce, Beetroot Purée, Tomato Concassé, 30



-Hot-

### SOUPE à L'OIGNON

French Onion Soup, Gruyère Cheese Crouton and Chives, 16

### ESCARGOTS

Burgundy Snails in Clay Pots, Specialty Of L' Angélu, 18 (6p)



### FOIE GRAS POÊLÉ

Pan-Seared Foie Gras, Bak Kwa Sauce, Pickled Plums, Hawthorn Purée, (24\$ – 60g) / (36\$ – 120g)

### PALOURDES

Clams "Marinière" White Wine, garlic, onions, basil, parsley, cream and, toasted focaccia. 18



## PLATS

### CONFIT DE CANARD

Duck Leg Confit, White Beans Casserole, confit duck gizzard, 38



### PINTADE AUX MORILLES

French Guinea Fowl Breast and Lollipop, Morel sauce, Leek fondue, Potato Purée, 58

### AGNEAU À L'ORIENTALE

Butter Roasted Lamb Rump, Mint Anchoïade Sauce, Harissa Emulsion, Shishito Peppers, 42

### LE CASSOULET

French "Country Style" Baked Beans with Toulouse Sausage, Duck Confit and Pork Belly. 44

### LE FILET MIGNON

200g Grass Fed Beef Fillet Mignon, Wild Mushroom, Pancetta Reduction, Boursin Chantilly,. 48

### TARTARE DE BŒUF

Beef Tartare "Au Couteau" Seasoned to your Liking, with Fries, 38

### ENTRECÔTE

300g Angus Rib Eye Steak with Potato Gratin, Seasonal Vegetable, Red Wine or Blue Cheese Sauce, 48



## ACCOMPAGNEMENTS & SAUCES

RED WINE SAUCE 6  
BLUECHEESE SAUCE 6  
PEPPERCORN SAUCE 6

CREAMY SPINACH 12  
FRIES WITH TARRAGON MAYONAISE 9  
MASHED POTATO 9  
MIXED SALAD & VINAIGRETTE 10  
SAUTEED HARICOT BEANS 9

## POISSONS ET CRUSTACÉS



### LA LÉGINE

Lightly Seared *Pantagonian Toothfish*, Warm Sun-Dried, Tomato dressing, Grated Bottarga, 48

### COQUILLE SAINT JACQUES

Pan-Seared Hokkaido Scallop, Shave Fennel, Preserved Lemon, Champagne Caviar Cream Sauce, 38

### RISOTTO

Sautéed Squid and Chorizo, Saffron Risotto, 32

### BOUILLABAISE

Seafood Stew, Baby Squid, Asari Clams, Hokkaido Scallop, Seabass, with Rouille Sauce, Garlic Croutons and Comté Cheese, 50



## À PARTAGER

### PORC ou VEAU

Served with Lobster Red Wine Sauce, Pearl Onions, Button Mushroom and Pumpkin Purée

DUTCH MILK FED VEAL RACK 400g/72\$ - 800g/130\$

IBERICO PORK RACK 250g/48\$ - 500g/90\$



### LE CHÂTEAUBRIAND GRILLÉ

Grilled Beef Filet 'Châteaubriand', Potato gratin, Seasonal Vegetables, blue cheese sauce and jus.

500g - Shared by 2 Persons 500g/136\$ – 250g/68\$

### LA CÔTE DE BŒUF (1KG)

Giant "Cote de Boeuf" Angus Prime Rib, for 2 pomme purée, Seasonal Vegetables and jus 1Kg- Share by 2 Persons 148

## DESSERTS et FROMAGES

### TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis 16

### FROMAGES DE FRANCE

3 Assorted Raw Milk French Cheese Plate  
BLUE CHEESE, COMTE, PONT L'ÉVEQUE  
with Peach Chutney and Crispbread 24