

-Cold-

### CHARCUTERIE PLATTER 48

Paté grand-mère, Jamon iberico bellota, rosette

**Rosette 50gr 12\$**

**Jamon Iberico Bellota 50gr 24\$**



### CAVIAR

**Kaviari Baeri Royal 30g, Blinis, Chives, Crème Fraîche 98**

### BRILLAT-SAVARIN SALAD

Brillat-Savarin cheese, Baby Spinach, Endive, Seasonal Beetroot, Candied Walnut, Honey Walnut dressing, 22

### VENTRÈCHE en TARTARE

Japanese Blue Fin Tuna Belly Tartare, Seaweed dressing and Bread Chips 34

### PATÉ GRAND-MÈRE

Home-made Pork and Chicken Liver Paté "Grand-mère Style", Cornichon, Sourdough, Onion Chutney, 18

### FOIE-GRAS TERRINE

Duck Liver Terrine, Sourdough, Onion Chutney, 32

-Hot-

### SOUPE À L'OIGNON

French Onion Soup, Gruyère Cheese Crouton and Chives, 18

### ESCARGOTS **FREE FLOW ON WEDNESDAY!**

Burgundy Snails in Clay Pots, Specialty Of L' Angéelus, 20 (6p)



### FOIE GRAS POÊLÉ

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

### OEUFS MEURETTES

2 Poached Eggs, Wild Mushrooms, Pancetta, Red Wine reduction, Croutons 24

### RAVIOLE

Lobster Ravioli, Grand Marnier Sauce, Beetroot Purée, Tomato Concassé, 34



## PLATS

### CONFIT DE CANARD

Home Made French Duck Leg Confit, White Beans Casserole, confit Lardons, 40

### PINTADE AUX MORILLES EN COCOTTE (500gr)

French Guinea Fowl, Creamy Morel sauce, Pomme Purée and Green peas, 66



### POITRINE D'AGNEAU

Confit Ras El Hanout marinated Lamb Ribs, Aubergine Caviar, Black Garlic purée, Rosemary jus, 44

### PLUMA IBÉRIQUE

Pan Roasted Iberico Pork "PLUMA", Salsify, Soubise sauce and shaved Foie-Gras, 45



### LE CASSOULET

French "Country Style" Baked Beans, Toulouse Sausage, Vaudoise Sausage, Duck Confit and Pork Belly, 48

### BŒUF ROSSINI

New Zealand Grass Fed Beef Filet Mignon, Mushroom Duxelles, Truffle Madeira sauce, 60GR PAN FRIED FOIE-GRAS, 62

### TARTARE DE BŒUF "Au Couteau"

Hand Cut Beef Tartare Seasoned L' Angéelus Style, fries 42

## ENTRECÔTE

### YUGO WAGYU MS7

200g Yugo Wagyu Rib Eye, Pomme Purée, Seasonal Vegetable, Red Wine Sauce, 92

### BLACK ANGUS

300g Black Angus Rib Eye, Potato Gratin, Seasonal Vegetable, Red Wine or Blue Cheese Sauce, 54





## ACCOMPAGNEMENTS & SAUCES

RED WINE SAUCE 6  
 BLUECHEESE SAUCE 6  
 PEPPERCORN SAUCE 6  
 PERIGOURDINE SAUCE 12

GREEN PEAS WITH PANCETTA 12  
 FRIES WITH TARRAGON MAYONAISE 9  
 TRUFFLES FRIES 14  
 POMME PURÉE 9  
 MIXED SALAD & VINAIGRETTE 11  
 CARROTS VICHY 10

## KIDS MENU

Grilled Fish and chips 16  
 Sirloin Steak & fries 18

## POISSONS ET CRUSTACÉS



### LA SOLE DE LIGNE

Pan-Fried Wild-Caught Dover Sole (600gr), sauce Beurre Blanc, 88

### LA LÉGINE

Miso glazed Patagonian Toothfish, Seasonal Beetroot, Uni Butter sauce, 52

### CALAMARS FARCIS

Stuffed Wild Caught Squid, Couscous, Rosette, Ikura, Romesco sauce, 42

### RISOTTO

Marinated Spanish Cantabria Octopus Leg, Chorizo Bellota, Saffron Risotto, 40

### BOUILLABAISE

Saffron Seafood Stew, Wild caught Squid, Tiger Prawn, Hokkaido Scallop, Red Snapper, Rouille Sauce, Garlic Croutons and Comté Cheese, 62



## À PARTAGER

### LE CHÂTEAUBRIAND

Pan Roasted Beef Filet 'Châteaubriand', Potato gratin, Seasonal Vegetables, 2 Choices of Red Wine Sauce, Blue Cheese Sauce or Black Peppercorn Sauce, 5 500g/140 \$ – 250g/72 \$



### LA CÔTE DE BŒUF (1KG)

Giant "Cote de Boeuf" Angus OP Prime Rib, Potato gratin, Seasonal Vegetables, 2 Choices of Red Wine Sauce, Blue Cheese Sauce or Black Peppercorn Sauce, 1Kg- 154 \$

### BŒUF BOURGUIGNON (800G)

Wagyu Shortrib, Rich Red Wine Stew, Pomme Purée, 132 \$

## FROMAGES DE FRANCE

3 Assorted Raw Milk French Cheese Plate with Peach Chutney and Crispbread, 24

Additional Cheese per piece 7

## DESSERTS

### LES CRÊPES SUZETTE "AU GUERIDON"

Hot Pancakes  
 Cook Table side,  
 Fresh Home made  
 Orange Sauce,  
 Flambées with Grand Marnier 26



### CLAFOUTIS 15 m preparation

Brandy Cherry Warm Flan "Bake to Order",  
 Vanilla Ice Cream, 20

### FONDANT AU CHOCOLAT

10 m preparation  
 Chocolate Fondant with Coco-Hazelnut  
 Crumb, Vanilla Ice Cream 18

### TARTE AU CHOCOLAT

Valrhona 64% Chocolate Ganache Tartlet,  
 Home-made Chantilly Cream, Cassis gel,  
 Vanilla ice cream,

### CRÈME BRÛLÉE

Lavender Crème Brûlée, Rhubarb Purée  
 and Sablé Breton, 16

