



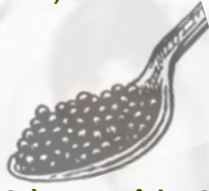
-Cold-

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' AngéLus, 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' AngéLus 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, 16

CRÈME BRÛLÉE

Lavender Crème Brûlée, Rhubarb Purée
and Sablé Breton, 16