

Les Entrees

Traditional french onion soup
14,00

Salmon Niçoise,
Pistou sauce
18,00

Foie gras au pain d'épices,
Onion jam and roasted figs salad
22,00

Escargots à l'Auvergnate,
Gratinated with Bleu d'Auvergne
17,00

Pheasant and morel pâté en croûte,
Duck liver mousse
19,00

Sautéed of New Caledonia prawns and scallops,
Pastis flambée and Provençal salad
21,00

Gratinated goat cheese,
Warm baby vegetables "en papillote"
17,00

Pork cheek "Normande",
Apple and Calvados sauce
16,00

Asparagus soufflé,
Citrus Hollandaise
15,00

Les plats

Traditional Cassoulet

30,00

Lamb loin sauce Chasseur,

Minted New Potatoes

32,00

Beef fillet “en croûte de sel”,

Potato and bacon galette, selection of sauce

34,00

Fish of the day,

Depending on the mood of the chef

32,00

Venison leg Fillet,

Spazle, sauce Veneur

33,00

Duck breast “à l’orange”,

Kumara gratin Dauphinois

33,00

Bourride,

32,00

Mushroom trilogy,

Truffle oil

25,00

Ratatouille millefeuille,

Slow roasted tomato

23,00

...un peu plus

Green salad with french dressing-6,00

Garlic french beans-6,00

French fries and ailloli-5,00

Surprise Menu

5 Courses Surprise Menu

-by table Only-

80,00

-wine matching-

110,00

8 Courses Surprise Menu

-by table only-

110,00

-wine matching-

160,00

The French Way

Traditional french onion soup

Gewurztraminer Réserve, Lucien Albrecht

Escargots à l'Auvergnate,
Gratinated with Bleu d'Auvergne

Vouvray, Marc Brediff

Foie gras au pain d'épices,
Onion jam and roasted figs salad

Sauternes, Château Villefranche

"Trou Normand"

Cassoulet

Côtes du Rhône Villages "Cairanne", Domaine Alary

Selection of French cheeses

Banyuls, Domaine du Mas Blanc

Crêpes Suzette

Muscat de Beaume de Venise, Domaine de la Pigeade

\$95,00-\$145,00 wine matching
By table only

Les Desserts

*Crispy strawberry Millefeuille,
Mint and basil coulis
15,00*

*Crêpes Suzette
15,00*

*Frangipane tart,
Red wine poached pear
15,00*

*Chocolate Fondant,
Nougat parfait
15,00*

*Far Breton and rhubarb compote,
Caramel ice-cream, butterscotch sauce
15,00*

*Saint-Germain crème brûlée
15,00*

*Gourmandise
25,00 (2pax) 50,00 (4pax)*

*Selection of cheeses
18,00*