

ENTRÉES

FRUITS DE MER

HUÎTRES 5.5

Freshly shucked oysters with red wine vinegar and shallots sauce
(min 3)

HUÎTRES KILPATRICK 6.5

Kaiserfleisch and Worcestershire sauce on warm oysters (min 3)

COQUILLES ST JACQUES 28

Mushroom and shallots with béchamel sauce on gratiné scallops (serve of 3)

MOULES COCOTTES 28 (+\$5 for main size)

Mussels in white wine parsley and shallots creamy sauce

ENTRÉES

SOUPE À L'OIGNON 18

Onion soup with gratinés croutons

BISQUE DE HOMARD 28

Thick and creamy lobster soup with sea food

ESCARGOTS À LA BOURGUIGNONNE 26

Snails in garlic and herbs butter

GAMBAS AU PERNOD 24

Flamed garlic and herbs prawns with Pernod

STEAK TARTARE 27

100 gr fine chopped raw Black Angus beef, traditional sauce and condiments

CROUSTILLANT CHEVRE & MIEL 26

Baked goat cheese, sweet onions in crispy pastry, rocket salad, mint leaves, fresh goat cheese and pine nuts

CAMEMBERT RÔTI 38

Oven baked melting camembert (150 gr) and caramelised onions served with mixed leaves salad and croûtons

PLATEAU DE CHARCUTERIES 38

Assorted homemade terrine, rillettes, chicken liver parfait, prosciutto, saucisson, smoked duck breast & cornichons

EXTRA BREAD 4



10% surcharge applies on Saturday & Sunday
15% surcharge applies on Public Holidays

MAINS

POISSONS & FRUITS DE MER

FILET DE SAUMON 38

Pan fried Salmon fillet, citrus beurre blanc, fennel and citrus salad, beetroot purée



CASSEROLES

COQ AU VIN 38

Slow cooked chicken leg, red wine sauce, bacon and mushrooms served with creamy mash potatoes

SOURIS D' AGNEAU 44

Slow cooked lamb shank ,rosemary jus , served with ratatouille and served crispy smoked potatoes

BOEUF BOURGUIGNON 46

Beef in red wine sauce, bacon and mushrooms with a puff pastry top

CANARDS

CANARD À L'ORANGE 48

Roasted duck with orange sauce and pumpkin mash

CANARD CONFIT 41

In house confit duck leg, Salardaise Potatoes, jus

MAGRET DU JOUR 44

Duck breast of the day (only available at dinner)

COIN VÉGÉTARIEN

SOUFFLÉ AUX DEUX FROMAGES 34 V

Goat cheese and Parmesan soufflé with mushroom sauce and asparagus

PARMENTIER RATATOUILLE 28 V

Traditional ratatouille topped with creamy mash potato and swiss gruyere



BOUCHERIE

TOURNEDOS ROSSINI 59

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

STEAK TARTARE 41

150 gr fine chopped raw Black Angus beef, Traditional sauce and condiments, served with mixed leaves salad and French fries

CÔTE DE BOEUF 95

700 gr Great Southern MSA Rib Eye, recommended medium rare, choice of two sauce and one side

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce
Sides – French fries, smoked potato or mash potato

ENTRECÔTE 51

250 gr Black Angus Scotch Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce
Sides – French fries, smoked potato or mash potato

FILET MIGNON 54

200 gr Black Angus Eye Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce
Sides – French fries, smoked potato or mash potato

SIDES

SALADE VERTE 9

Rocket salad leaves, balsamic vinegar and olive oil dressing, pomegranate

PURÉE DE POMMES DE TERRE 11

Creamy mash potato

POMMES DE TERRE FUMÉES 12

Smoked baby potato cooked in gravy with garlic

POMMES FRITES 11

Classic crispy shoestring French fries

GREEN BEANS 14

Sauteed green beans with garlic butter

RATATOUILLE 15

Traditional mix of zucchini, eggplant, tomato, onion, garlic and herbs

DESSERTS

DOUCEURS

MOUSSE AU CHOCOLAT 18

55% Michel Cluzel dark chocolate mouse

FONDANT AU CHOCOLAT 20

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 21

Caramelised up side down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE A LA VANILLE 18

Vanilla beans crème brûlée

CRÊPES SUZETTE 20

Flamed crêpes with orange and Cointreau sauce, vanilla ice cream
(serve of 3)

GLACES & SORBETS

ICE CREAM & SORBET TRIO 15

Ice creams: Vanilla Bean, Coffee

Sorbet (GF DF): Lemon, Mixed berries

FROMAGES

PART DE FROMAGE 15

40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 35

cheeses from our selection

THE MONTH'S SELECTION:

Chèvre Buche de Lucay or Chèvre Daphinois, Loire Valley

Roquefort Papillon, Aveyron

Comté 12 mth, Jura

Camembert Le Conquérant, Normandy

