

Pierre



2-COURSE SET LUNCH

285++ PER PAX

MONDAY - FRIDAY

11AM - 3PM

STARTER

SALADE DU MOMENT

GARDEN GREENS WITH BASIL DRESSING,
MARINATED CHERRY TOMATOES AND CROUTONS

or

SOUPE FORESTIÈRE

CREAMY WILD MUSHROOMS, EGG YOLK “MIMOSA”, CROUTONS

MAIN

PAVÉ DE SAUMON

PAN SEARED NORWEGIAN SALMON STEAK SERVED
WITH SAUTÉED BROCCOLI,
VERMOUTH CREAM SAUCE, PICKLED TURNIPS

or

LE CONFIT

CRISPY DUCK LEG CONFIT, DUCK DUMPLING, BEETROOT COULIS

or

POULET RÔTI

OVEN ROASTED NEW-TERRITORY CORN-FED CHICKEN BREAST,
STEW OF ONION AND GARLIC, TRUFFLE & FOIE GRAS BUTTER RICE

or

L'ENTRECÔTE AU POIVRE

BLACK ANGUS STOCKYARD RIB-EYE, WHITE PEPPERCORN CRUST,
BRANDY CREAM SAUCE, CRISPY POTATO STRAWS

(Additional 75.)

Inclusive of Aqua Reflections still / sparkling (380ml)

All prices above are subject to government tax and service charges.