



CHEF DE CUISINE : BRANDON FOO

CHARCUTERIE & CHEESE

New TÊTE DE MOINE

TÊTE DE MOINE CHEESE CURLS, SOURDOUGH TOAST,
ORGANIC HONEY
185.

FOIE GRAS TERRINE

FIG JAM, TOASTED BRIOCHE
245.

FOIE GRAS & CHICKEN LIVER PARFAIT

PORT WINE JELLY, PICKLES, BAGUETTE
245.

CHARCUTERIE PLATTER

FOIE GRAS & CHICKEN LIVER PARFAIT,
SERRANO HAM, DUCK & SALMON RILLETTE,
CORNICHONS, LENTILS, BAGUETTE
395.

CHEESE PLATTER

“BRIE DE MEAUX”, COMTÉ AND CAMEMBERT CHEESE PLATTER,
HONEYCOMB, DRIED APRICOT, FIG JAM AND BAGUETTE
310.

Ask your server about bringing our charcuterie home

SOUPE ET SALADE

New SALADE DE TOMATES

CHERRY HEIRLOOM TOMATO SALAD, BASIL SORBET, SERRANO HAM,
TOMATO TARTE TATIN, PINE NUTS
175.

LA BETTERAVE

BEETROOT SALAD, FRESH FIGS, STRACCIATELLA, WALNUT DRESSING
175.

BISQUE DE HOMARD

CREAMY LOBSTER BROTH, HOKKAIDO SCALLOPS
275.

SOUPE À L'OIGNON

CLASSIC ONION SOUP SERVED WITH
CROUTONS AND AGED COMTÉ CHEESE
195.

ENTRÉE

ESCARGOT

BAKED BURGUNDY SNAIL, TOMATO FONDUE, GARLIC PARSLEY BUTTER
165.

New THON AU TONNATO

SEARED YELLOWFIN TUNA, AVOCADO, HERB SALAD, TONNATO DRESSING
130.

GRENOUILLES

SAUTÉED FROG LEGS, GARLIC AND PARSLEY BUTTER SAUCE
285.

ESCALOPES DE FOIE GRAS

PAN-SEARED FOIE GRAS, PORT WINE SAUCE, BRIOCHE, BAKED FIGS
495.

ENTRÉE

RAVIOLES DE CREVETTES

PRAWN RAVIOLI, BUTTERNUT SQUASH, "VADOUVAN" INFUSED PRAWN SAUCE
195.

New TARTARE DE BOEUF

BLACK ANGUS BEEF TARTARE, POTATO CHIPS, EGG YOLK GEL
Additional Perseus Caviar (5GR) 290.
310.

LES CHEVEUX D'ANGES AU CAVIAR

COLD ANGEL HAIR PASTA WITH BLACK TRUFFLE AND CAVIAR (10GR)
595.

PLAT PRINCIPAL

SAUMON EN ÉCAILLES DE POMME DU TERRE

NORWEGIAN SALMON WITH CRISPY POTATO SCALES,
LEEK CONFIT, VERMOUTH CREAM SAUCE
325.

SOLE DE BRETAGNE MEUNIÈRE (800GR)

BUTTER ROASTED WHOLE BRITTANY SOLE, SEASONAL VEGETABLES,
"GRENOBLOISE" SAUCE
1,950.

POULET RÔTI

OVEN-ROASTED CORN-FED CHICKEN, STEW OF GREEN PEAS "A LA FRANÇAISE",
TRUFFLE & FOIE GRAS BUTTER RICE
495. / HALF 890. / WHOLE

New AGNOLOTTI AUX CHAMPIGNONS

MUSHROOM VELOUTÉ, LENTILS, HAZELNUTS
200.

New ROAST CHICKEN WITH MOREL CREAM

HALF ROASTED FREE RANGE CHICKEN,
MOREL MUSHROOM CREAM SAUCE, SAUTÉED BABY POTATOES
215.

PLAT PRINCIPAL

MAGRET DE CANARD

PAN-ROASTED DUCK BREAST, BLACK GARLIC PURÉE,
CRISPY POTATO “MILLE-FEUILLE”, WILD MUSHROOMS, DUCK AU JUS

345.

LE CONFIT

CRISPY DUCK LEG CONFIT, DUCK DUMPLING, BEETROOT COULIS

335.

CÔTE DE PORC (250GR)

KUROBUTA PORK CHOP,
STUFFED CABBAGE WITH APPLE COMPOTE AND HOMEMADE SAUSAGE,
APPLE CIDER SAUCE

465.

New CARRÉ D'AGNEAU À LA PROVENÇALE (250GR)

OVEN-ROASTED LAMB RACK, BYALDI VEGETABLE TART,
QUINOA SALAD, LAMB AU JUS

670.

ARDOISE DE BOEUF

CÔTE DE BOEUF

OVEN-ROASTED ANGUS PRIME BEEF RIB,
SHALLOTS AND GARLIC CONFIT

2,200. / 1KG

L'ENTRECÔTE AU POIVRE

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

695. / 250GR 1,350. / 500GR

BOEUF BOURGUIGNON

RED WINE-BRAISED BEEF CHEEK, BEEF BACON,
CARROTS, MUSHROOMS, POTATOES

345.

FILET MIGNON DE BOEUF ROSSINI (200GR)

BLACK ANGUS TENDERLOIN TOPPED WITH PAN ROASTED FOIE GRAS,
BLACK TRUFFLE MADEIRA SAUCE

895.

SIDES

POMMES PURÉE / GRATIN / FRITES

95.

CRISPY POTATO
"MILLE-FEUILLE"

95.

TRUFFLE & FOIE GRAS
BUTTER RICE

140.

GREEN SALAD
WITH BASIL DRESSING

85.

STEW OF GREEN PEAS
"A LA FRANÇAISE"

90.

ASPARAGUS WITH
BEURRE NOISETTE AND ALMOND

145.

BAGUETTE
AND BUTTER

65.

LE DESSERT

CRÊPES SUZETTE (SERVIR À TABLE)

CRÊPES FLAMBÉED WITH GRAND MARNIER, ORANGE, VANILLA ICE CREAM
175.

SOUFFLÉ AU CHOCOLAT

DARK CHOCOLATE SOUFFLÉ WITH MANGO GANACHE
155.

DACQUOISE AUX NOISETTES

GUANAJA 70% WHIPPED GANACHE, HAZELNUT DACQUOISE,
FERRERO ROCHER ICE CREAM
150.

PROFITEROLES

HOMEMADE CHOUX, VANILLA ICE CREAM,
WARM CHOCOLATE SAUCE, CRISPY ALMOND FLAKES
145.

CRÈME BRÛLÉE

FRESH TAHITIAN VANILLA BEANS INFUSED CLASSIC CRÈME BRÛLÉE
110.

BURNT CHEESECAKE

BERRY COMPOTE, FRESH RASPBERRIES
135.

COCKTAILS

TWO WAYS MARTINI

SIPSMITH GIN, HAKU VODKA, COCCHI AMERICANO
200.

KIR PART DEUX

CHERRY LIQUEUR, PLUM SHERRY, SPARKLING WINE, TONIC
180.

ULTRAVIOLET

BLUEBERRY INFUSED GIN, LEMON, ELDERFLOWER, CRÈME DE CASSIS
150.

PASTIS SOUR

GIN, PASTIS, LEMON, ORGEAT, DILL
150.

LA POMME

CALVADOS, APPLE, YUZU
180.

FRENCH 75

GIN, YUZU, SPARKLING WINE
200.

SIDECAR

ARMAGNAC, BLOOD ORANGE LIQUEUR, LEMON
200.

HONEY OSMANTHUS

GIN, HONEY DISTILLATE, ELDERFLOWER VERMOUTH,
BEE POLLEN, LEMON OLEO, OSMANTHUS SODA
150.

BÉNÉDICTINE

SMOKED APPLE BRANDY, DOM BÉNÉDICTINE, JALAPEÑO TINCTURE
180.

VIEUX CARRE

BOULARD GRAND SOLAGE CALVADOS, BOURBON, D.O.M BENEDICTINE,
ANTICA FORMULA, 2 KINDS OF BITTERS
250.

SAZERAC

SAZERAC RYE WHISKEY, ABSINTHE, PEYCHAUD'S BITTER
250.

CANNED BEERS

ISLAND BREWING SMALL HAZY
110.

KURA KURA LAGER
85.

KURA KURA ISLAND ALE
90.

NON ALCOHOLIC DRINKS

APPLE PASTIS SOUR
APPLE JUICE, ANISE & FENNEL SYRUP, DILL
55.

MINT CACAO
VANILLA ICE CREAM, MINT,
MACADAMIA, MALTED CHOCOLATE, MILK
55.

SAKURA SODA
SAKURA SYRUP, BITTERS, SODA
65.

ELIXIR
BASIL, AGAVE, ROASTED BELL PEPPER SYRUP, ACID SOLUTION, TONIC
65.

SRIKAYA CLOUD
PINEAPPLE, ELDERFLOWER SYRUP, LEMON, ORGEAT, SRIKAYA
65.

MANGO LYCHEE CRUSH
MANGO, LYCHEE, SPICED CRANBERRY SODA
65.

CAFÉ

ESPRESSO, MACCHIATO, PICCOLO

35.

BLACK COFFEE

45.

CAPPUCCINO, LATTE

45.

Add Syrup: Hazelnut / Caramel / Vanilla +5.

With Outside Oatmilk +15.

HOT CHOCOLATE

VALRHONA GUANAJA 70% HOT CHOCOLATE

135.

VALRHONA GUANAJA 70% EARL GREY

150.

VALRHONA GUANAJA 70% HAZELNUT

140.

FRESH JUICES

STRAWBERRY / WATERMELON / KIWI

50.

ORANGE

65.

MIX ANY TWO OF THE ABOVE

60.

ORGANIC TEA BY TWG

ENGLISH BREAKFAST, GRAND JASMINE, CHAMOMILE,
MOROCCAN MINT, EARL GREY, SENCHA
45.

FRENCH EARL GREY, SILVER MOON,
SWEET FRANCE, MILK OOLONG
65.

ICED TEA
40.

FLAVORED ICED TEA
LEMON / LYCHEE / PEACH
45.

MINERAL WATER

AQUA REFLECTIONS STILL / SPARKLING 380ML
40.

AQUA REFLECTIONS STILL / SPARKLING 750ML
60.

S. PELLEGRINO SPARKLING 500ML
75.

S.PELLEGRINO SPARKLING 750ML
85.

SOFT DRINK

COCA COLA, SODA WATER, TONIC WATER
35.

