

Entrées

- Les Saint-Jacques** 29
Pan seared Hokkaido scallops, mushrooms purée, Arugula, Parma ham brittle and chicken jus
- Le Foie Gras de Canard** 29
Seared duck liver, caramelized green apple and duck jus vinaigrette
- Le Crabe** 27
Atlantic Crab, seasoned like a tartar, fork mashed Avocado, Espelette bread crisp, Balsamic sorbet and herbs salad
- Le Homard** 25
Boston Lobster bisque, lobster tartar with sour cream and croutons

Poissons et Crustacées

- Le Homard** 49
Poached Maine Lobster in bisque sauce, fork mashed ratte potatoes with black truffle puree and chives
- Le Cabillaud** 38
Seared Atlantic Cod fish, Green pea puree, green vegetables, extra virgin olive and basil oil, dried tomatoes
- La Truite** 41
Slow cooked Tasmanian ocean Trout, crispy skin, cauliflower purée, herbs salad and chicken jus

Viandes et Volailles

- Le Lapin** 35
Homemade pasta, shredded braised Rabbit, mushrooms, olives, tomato and rabbit jus
- Le Boeuf** 138
Oven roasted Beef Op rib to share for two, Home-made fries, salad, onion confit and green pepper sauce
- Le Canard** 39
Slow cooked and seared French duck breast, mashed potato with apple, figs, cherry and duck jus

Fromage

- Les Assortiments** 22
Selection of 4 French cheese served with condiments

Dessert

- Le Baba** 18
Grand Marnier liquor baba, and Tahitian vanilla bean whipped cream, served with chocolate sauce
- La Poire** 16
Poached william pear “Belle Hélène”, vanilla ice cream, caramelized almond and chocolate sauce
- Le Chocolat** 18
Weiss dark chocolate and pralines layers, fleur de sel caramel and chocolate sauce with home made chocolate and cognac ice cream