

Entrées

Les Saint-Jacques 29
Pan seared Hokkaido scallops, eggplant purée,
Girolle mushrooms sautéed with garlic and
parsley, chicken jus

Le Foie Gras de Canard 29
Pan seared duck liver, Solliès figs compote
and caramelized Solliès figs, 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 parfait,
Avruga caviar

Poissons et Crustacées

Le Homard 49
Poached Maine Lobster in bisque sauce,
fork mashed ratte potatoes with
black truffle purée and chives

La Lotte 38
Oven roasted Atlantic Monkfish, sautéed
spinach, baby potatoes, Kalamata olives,
dried tomatoes and beurre blanc sauce

La Truite 41
Sous-vide Tasmanian ocean trout,
crispy bacon, baby artichoke barigoule,
onion and garlic purée, herbs salad, chicken
artichoke 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
2-hour Slow cooked and pan seared French
duck breast à l'Orange with mashed potato
and orange duck sauce

Fromage

Les Assortiments 22
Selection of 4 French cheese served with
condiments

Dessert

Le Baba 18
Rum baba, Tahitian vanilla bean whipped
cream and dried pineapples

L'Opera 16
Opera cake layered with coffee butter cream,
chocolate ganache, chocolate sponge and
coffee ice cream

Le Chocolat 18
Weiss 70% dark chocolate ganache, chocolate
truffle, chocolate sponge, fleur de sel caramel
and chocolate sauce with home made
chocolate cognac ice cream