

ENTRÉES

Escargots à la Bourguignonne (6 /12) Burgundy snails, roasted with garlic and parsley, served with mushrooms, red wine jus and baguette	\$25/\$45
Foie gras de canard, figue et fleur de sel GFO Duck liver terrine, baguette, fig jam	\$39
Coquilles Saint-Jacques <i>GF</i> Seared scallops, pea purée, sea lettuce	\$32/\$48
Tartare de boeuf <i>GFO</i> Raw beef tenderloin steak tartare mixed with capers, onion and cornichons, served with baguette	\$32/\$49
Planche de fromage <i>GFO/V</i> Various tasty French Cheeses to share, served with marinated olives and baguette	\$42

TO SHARE

Epaule d'agneau 18h , 18 hours slow cooked lamb shoulder, served with lamb jus	\$99
---	------

SIDES *GF*

Ratatouille, French veggie stew	\$14
Gratin Dauphinois, oven baked sliced potato gratin	\$16
Purée de pomme de terre, mash potato	\$14
Broccolini, roasted with fresh almond and lemon	\$16
Frites, Parmesan, French fries with Parmesan	\$15
Salade verte, mixed leaves salad	\$14

MAINS

Bœuf bourguignon <i>GF</i>	\$48
Classic French beef stew, 12 hours slow braised in red wine, served with potato purée, vegetables and beef jus.	
Steak-Frites, sauce poivre <i>GF</i>	\$62
Marble score 6+ 250g Tajima Wagyu rump, fries, peppercorn sauce	
Suprême de poulet au vin jaune <i>GF</i>	\$52
Slow cooked chicken supreme, Creamy mushroom and vin jaune sauce, served with potato gratin dauphinois	
Cassoulet de canard <i>GF</i>	\$48
Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic	
Poisson du jour grillé <i>GF</i>	\$48
Grilled Market fish served with ratatouille and sauce vierge	
Bouillabaisse <i>GFO</i>	\$52
Traditional seafood stew, Pernod liqueur, saffron, served with baguette	
Ratatouille <i>GFO / VE</i>	\$34
Traditional vegetarian stew served with fries & baguette	

DESSERTS

Fondant au Chocolat	\$19
Served with vanilla ice-cream <i>Perfect Wine Match: Rasteau</i>	
Crème Brûlée <i>GF</i>	\$19
Traditional vanilla crème brûlée <i>Perfect wine match: Muscat</i>	
Tarte Tatin	\$24
Caramelized apple tart, served with a scoop of vanilla ice-cream <i>Perfect wine match: Muscat</i>	

DESSERT COCKTAILS

Winter in Paris	\$24
Eggnog based cocktail mixed with dark rum, apricot brandy and butterscotch liqueur. Delicious taste! Sweet & creamy - served in coupe glass	
The Irish Ballerina	\$24
Baileys Irish cream mixed with Chambord raspberry liqueur, Jameson whiskey & salted caramel Monin. Sweet & creamy - served in coupe glass	