

ENTRÉES

Escargots à la Bourguignonne (6 /12)	\$25/\$45
Burgundy snails, roasted with garlic and parsley, served with mushrooms, red wine jus and baguette	
Foie gras de canard, figue et fleur de sel GFO	\$39
Duck liver terrine, baguette, fig jam	
Crevettes, beurre blanc <i>GF</i>	\$28
Prawns, beurre blanc sauce, mussels powder	
Tartare de boeuf <i>GFO</i>	\$32/\$49
Raw beef tenderloin steak tartare mixed with capers, onion and cornichons, served with baguette	
Planche de fromage <i>GFO/V</i>	\$42
Various tasty French Cheeses to share, served with marinated olives and baguette	

TO SHARE

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

SIDES GF

Ratatouille, French veggie stew	\$14
Gratin Dauphinois, oven baked sliced potato gratin	\$16
Purée de pomme de terre, mash potato	\$14
Haricots verts, sauteed green beans with fresh almond	\$16
Frites, Parmesan, French fries with Parmesan	\$15
Salade verte, mixed leaves salad	\$14

MAINS

Boeuf 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	
Petit Salé aux lentilles <i>GF</i>	\$48
Crispy pork belly served with lentils stew	
Poisson du jour grillé <i>GF</i>	\$48
Grilled Market fish served with green beans and meunière sauce	
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	