

STARTERS

FRENCH ONION SOUP (D) <i>Gruyere Crostini</i>	60
FISHERMAN BOUILLABAISE (S, SF, E) <i>Rockfish Based Soup, Clams, Shrimps, Mussels, Rouille, Toasted Rustic Bread</i>	95
ESCARGOTS DE BOURGOGNE (A, D, SF, GF) <i>Snails, Garlic Butter, Parsley</i>	6 pc 60 12 pc 105
FOIE GRAS TERRINE (A, D) <i>Bellini Peach Marmalade, Toasted Brioche</i>	150
NIÇOISE SALAD (E, GF) <i>Seared Tuna, Tomato, Potato, Olive, Green Bean, Artichoke, Egg, Red Radish, Red Pepper, Spring Onion</i>	75
BEEF TARTARE (E, R) <i>Caper, Shallot, Pickle, Parsley, Egg Yolk</i>	105

SAUCES

BÉARNAISE (A, D, E)	25
GREEN PEPPERCORN (A, D)	25
AIOLI (E)	25
MUSHROOM (A, D)	25
CHIMICHURRI	25

SIDES

ROASTED VEGETABLES (D, VG)	45
SWEET POTATO FRIES (V)	45
LEAFY SALAD (VG, GF)	45
HOMEMADE FRENCH FRIES (GF, VG)	45
POTATO GRATIN (D)	45

FROM THE EARTH

AUSTRALIAN BEEF TENDERLOIN (GF)* <i>200gr Angus beef Fillet, Grain Fed (MB2+)</i>	250
AUSTRALIAN RIB-EYE (GF)* <i>250gr Black Angus Rib Eye (MB 2-4)</i>	210
SLOW-COOKED BEEF SHORT RIB (A, D, S) <i>Creamy Polenta, Heirloom Tomato</i>	175
LAMB LOIN (D) <i>Garlic Mashed, Herbs Crushed, Vine ripened Cherry Tomatoes, Bordelaise Sauce</i>	190
LE BURGER (A, D, E) <i>Comté Cheese, Confit Shallots, Fries</i>	115

FROM THE SEA

SEA BASS (A, D, GF) <i>Poached Sea Bass, Jumbo Asparagus, Fondant Potatoes, Champagne Beurre Blanc & Oscietra Caviar</i>	210
ADD CAVIAR OSCIETRA	25
YELLOW FIN TUNA STEAK (GF) <i>Caponata</i>	180

TO SHARE

MEAT PLATTER (GF) <i>Black Angus Rib eye, Lamb Loin, ½ Baby Chicken</i>	395
BUTTERFLY SEA BASS (D) <i>Whole Grilled Seabass, Mediterranean Salad, Salsa Vierge</i>	450

DESSERTS

CRÈME BRULEE	00
CHOCOLATE FONDANT	00
PROFITEROLES	00