



# La Carte

## CHARCUTERIES, PÂTÉS ET RILLETTE

**Saucisson \$17**  
Platter of Saucisson

**Jambon \$32**  
Platter of Iberico ham

**Jambon et Saucisson \$24**  
Platter of Saucisson & Iberico ham

**Pâtés et Rilette \$26**  
Platter of pork pâté, duck pâté & duck rilette

**Charcuteries \$33**  
Assiette of pork pâté, duck pâté, duck rilette,  
Iberico ham & saucisson

**Terrine \$28**  
Foie gras terrine with brioche & quince jelly  
\*Additional brioche at \$2 per piece\*

## ENTREES CHAUDES

**Soupe à L'Oignon \$16**  
French onion soup with croutons & cheese

**Coquille St. Jacques \$24**  
Seared Hokkaido Scallops with smoked eel, aged Balsamic vinegar

**Escargots \$17**  
6 Baked Burgundy escargots with garlic herb butter

**Foie Gras Poêlé \$28**  
Pan-seared foie gras with warm onion marmalade & spice bread

**Chèvre Chaud \$19**  
Baked goat cheese on sourdough, walnut & mesclun salad

**Salade Niçoise \$17**  
Mesclun salad, tuna flakes, anchovies, black olives,  
hard-boiled egg, green beans, bell pepper

**Saumon Fume \$17**  
Home-smoked salmon, Pommery mustard & salad

All prices are subject to prevailing government taxes & 10% service charge



# Savourez La France!

## PLATS PRINCIPAUX

**Poulet Roti \$28**  
Oven-baked Spring Chicken  
Sautéed button mushroom & bacon, mashed potato


**Le Confit de Canard \$32**  
Duck leg confit, Pommery mustard mash & mesclun salad


**Cote De Porc \$32**  
Pan-roasted Australian pork chop  
Caramelized shallots, garlic & mashed potato


**Le Steak Frite \$45**  
Char-grilled Australian grain-fed Angus rib-eye  
French fries & Béarnaise sauce

**Halibut \$32**  
Pan roasted halibut fillet with ratatouille

**Sole Meunière \$36**  
Pan-fried whole Lemon Sole in Meunière Style

 **Coq au Vin \$35**  
Half chicken braised in red wine, carrot,  
Mushroom, pearl onion & bacon, mashed potato

 **Jarret d'Agneau braisé \$36**  
Slow-cooked lamb shank in white wine, white onion,  
confit cherry tomatoes & crushed potatoes

 **Joue de Bœuf Braisée: \$35**  
Beef cheek braised in red wine, carrot,  
Mushroom, pearl onion & bacon, mashed potato

 **DISHES SERVED IN** 

## ADD ON

Truffled fries OR Truffled mash-potato \$8

Sautéed mushrooms OR French beans \$6

Choucroute OR French fries OR mash-potato \$6

Green salad \$5





# Les Gourmandises

## DESSERTS

**La Crème brûlée \$10**

**Le Fondant au chocolat \$14**

Hot chocolate cake with vanilla ice cream  
(15 mins waiting time)

**La Tarte aux Pommes \$12**

Baked apple tart on puff pastry with coffee and cardamom ice cream

**L'Isle Flottante \$12**

Soft meringue with pink almond in vanilla sauce

 **Le Soufflé au Grand Marnier \$17**

Grand Marnier Soufflé with vanilla ice cream  
(20mins waiting time)

**“La Panthère Rose ou the Pink Panther” \$15**

Mascarpone ice cream, Lady finger, strawberry and whipped cream

**Le Colonel \$15**

Lemon sorbet with Vodka

**Le Trou Normand \$17**

Apple sorbet with Calvados

**Glaces ou Sorbets \$5**

A scoop of ice-cream or sorbet

**Les Fromages Fermier \$22**

A 100g selection of gourmet cheese

**Café et Thé**

Selection of Coffees and Teas available



**DISHES SERVED IN**  **LE CREUSET**

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