



Lunch Hours 12 - 3pm

2 Courses \$178 (1 starter & 1 main)

3 Courses \$198 (1 starter, 1 main and 1 dessert)

Starters

Poireaux Vinaigrette, Leeks and Eggs

Beef Tartare, Green Salad (add \$20)

Soup of the day

Salade Lyonnaise, Bacon, Poached Egg

Clams in Shellfish Broth, White Wine and Leeks (for 2)

Mains

Pan Fried Salmon, Seasonal Veg, Crustacean Sauce (add \$40)

Chicken Cordon Bleu, Salad and Fries

Maine Lobster Linguine with Shellfish Bisque Sauce (add \$60)

Petit Sale, Pork Belly, Lentils and Carrots (add \$60)

Vegetarian Quiche, Salad

Desserts

Cheese Platter (add \$50)

Freshly Baked Madeleines, Chocolate Ice Cream

Chocolate Cake, Vanilla Ice Cream



MENU

Starters

Soup of The Day, Daily Market Vegetables

95

Lyonnaise Salad, Frisee, Bacon, Poached Egg and Croutons

120

Grilled Mediterranean Prawns, Olive Oil, Herbs

160

Clams in Shellfish Broth, White wine and leeks

180

Seared Hokkaido Scallops, Potato Puree, Asparagus and Bisque Sauce

200

Grilled Ox Tongue, Parsley

95

Duck Rilette

100

Pate En Croute, Salad

160

Roasted Bone Marrow

190

Bayonne Ham Plate

220

Charcuterie Board

300



MENU

Mains

Lobster Linguine

260

Whole Charcoal Grilled Turbot Facon Meuniere

450

Signature Bouillabaisse : Fish, Clams, Lobster and Prawns with Fish soup

600 (for 2) / 1100 (for 4)

Duck Leg Confit, Brussels Sprouts, Lardons and Red Wine Jus

260

Australian Wagyu Bavette M9 with salad or French fries

340

Roasted Whole Chicken With Green Peas and Potatoes a la Dauphinoise

790

Grilled Australian Wagyu Beef Ribeye Marbling 5, 600g, Herbs Salad

820



MENU

Sides

Sautéed Mushrooms

80

French Fries

80

Gratin Dauphinois, Potatoes and Cream Gratin

80

Grilled Asparagus

100

Desserts

Freshly Baked Madeleines, Chocolate Ice Cream

100

Apple Tarte Tatin, Vanilla Ice Cream

100

Lemon Tart Meringue

120

Cheese Platter

120