



---

## LUNCH SET

*12pm - 3pm*

---

2 Courses \$220 (1 starter or 1 Dessert & 1 main)

3 Courses \$250 (1 starter, 1 main & 1 dessert)

### Starters

Seasonal Soup

Winter Endives Salad

Charcuterie Board

Grilled Gambas

### Mains

Beef Bavette, French Fries *(add \$70)*

Salmon Filet, Beurre rouge with Saffran Rice

French Rigatoni Carbonara

Pork Cheek Carbonade (Choose your garnish)

### Desserts

Grandma's Brioche *(8min)*

Cheese Platter *(add \$50)*

Dessert of the Week

*Still or Sparkling we are serving environmentally friendly water at \$15 per guest*

*Subject to 10% SVC Charge*



## ENTREES

Classic Onion Soup	100
Seasonal Soup 🍃	100
Winter Endives salad	170
Grilled Gambas	120
Homemade Foie Gras	240
Clams Basque	200
Charcuterie Board	300

## MER

Bouillabaisse Signature	688
Lobster linguine Signature <i>(Creamy Lobster pasta + 40\$ With Prawns)</i>	280

## TERRE

Pork Cheek Carbonade <i>(Garnish of your choice)</i>	320
Roasted Chicken Signature <i>(60 min)</i>	600
Beef Bavette <i>(200 g / 400 g)</i>	340 / 680
French Carbonara <i>(Cream, White Wine, Lardon)</i>	130

## GARNITURES

Mix Salad 🍃	70
French Fries	70
Seasonal Roasted Veggies 🍃	90
Beef Fat Puree	100

## DESSERTS

Madeleine Signature	110
Grandma's Brioche Perdu	140
Crème Catalane	100
Tarte Normande	110
Cheese Platter Selection	120

*Still or Sparkling we are serving environmentally friendly water at \$15 per guest*