



Lunch Hours 12pm – 3pm

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

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

Starters

Goat Cheese Salad

Duck liver Mousse with Apricot Jelly

Mussels in White wine sauce

Gazpacho

Ham & Asparagus Tart

Mains

Grilled Mackerel, Roasted Beetroot & Bell peppers in Romesco sauce

Our French Burger Served with Fries (Add \$70)

Grilled Eggplant, sauce au poivre

Octopus Terrine, Calamansi Vinaigrette & Mixte Salad

Ratatouille Linguine

Desserts

Cheese Platter (add \$50)

Freshly Baked Madeleines, Chocolate Mousse

Dessert of the Day



Starters

White Onion Soup, Chives	95
Grilled Obsiblu Prawns, Olive Oil, Herbs	160
Goat Cheese Salad	165
Clams in Shellfish Broth, White wine and leeks	180

Duck Rillettes with toast	120
Roasted Bone Marrow, Parsley Butter Jus	190
Beef Tartare	230
Charcuterie Board	300

Mains

Lobster Linguine (Add Obsiblu Prawn \$30)	260
Signature Bouillabaisse: Fish, Clams, Lobster and Prawns with Fish soup	For 2 600
	For 4 1100
Grilled Turbot, Lemon	700g 350
Duck Leg Confit, Le Puy Lentils, Lardons and Red Wine Jus	260
Australian Wagyu Bavette M9 with Salad And French fries	180g 340
	400g 510
Roasted Whole Chicken, Peas	Without Sides 600
	Served with Ratatouille 700
Grilled French Cote de Boeuf with Bone, 1kg, with Salad And French fries	1120

Sides

Summer Ratatouille	80
French Fries	80
Grilled Avocado, Corn & Chimichurri	130

Desserts

Freshly Baked Madeleines, Chocolate Mousse (7mins)	100
Chocolate Fondant, Vanilla Ice Cream	110
Cheese Platter	120