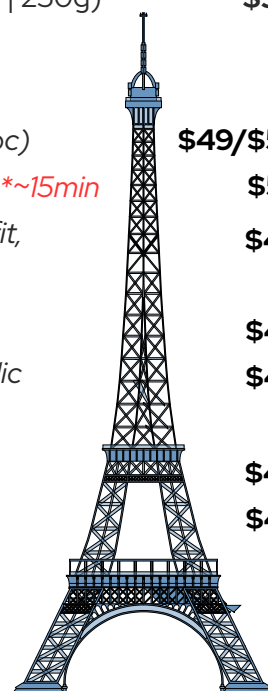


French Onion Soup and Emmental Crouton	\$20
Burgundy Snails , Homemade Garlic Butter	\$21
Burrata Salad , Heirloom Tomatoes, Truffle Cream and Pine Nuts	\$22.50
Smoked Salmon , Sour Cream and Toast	\$22.50
18-month Parma Ham & Homemade Iberico Pork Rillettes	\$22.50
Angus Beef Tartare (100g) with Gherkins, Capers, Shallots, Parsley <i>(seasoned to order)</i>	\$23
Homemade Foie-Gras Terrine Duck Liver Terrine, Onion Chutney, Toast Bread	\$28
Pan Seared Foie-Gras (1pc or 2pc) served with Blueberry Sauce	\$25/\$48
Camembert Rôti Oven Baked Whole Camembert Cheese with White Wine, Croutons and Garlic Confit (150gm), Great for sharing!	\$25
Beef Bone Marrow and Toasted Bread <i>*~10 to 15min</i>	\$31

SERVED WITH SALAD AND CHOICE OF SIDE:

RIBEYE – Grilled Australian Black Angus Ribeye with shallot butter (250g)	\$49
TENDERLOIN – Grilled Australian Angus Beef Filet, Bordelaise Sauce (200g)	\$58
SIRLOIN CAFÉ DE PARIS – Grilled Australian Black Angus Beef Sirloin, served on a Generous Bed of Homemade Café de Paris Butter (250g)	\$46
WAGYU PICANHA – Grilled Australian Wagyu Picanha, Westholme (MB 4/5 250g)	\$58

LAMB CHOP - Grilled Australian Lamb Chop, Herbes de Provence (2pc or 3pc)	\$49/\$59
PORK CHOP - Grilled Thick Duroc Pork Chop, Honey Mustard sauce (300g) *~15min	\$53
CASSOULET AU DOIS - Traditional French White Bean Stew, Duck Leg Confit, Pork Toulouse Sausage and Pork Belly (served with Salad only)	\$49
DUCK LEG - Homemade Roasted Confit French Duck Leg , Port Wine Sauce	\$45
40 GARLIC CHICKEN - Traditional Roasted Half French Chicken, Confit Garlic and Onions	\$45
COD FISH - Grilled Filet of Atlantic Cod Fish, French Yuzu Cream Sauce	\$49
RISOTTO - Arborio rice, Vegetable Broth, Scallops & Tiger Prawns	\$45



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST



HANDMADE WAGYU BEEF BURGERS

LE NAPOLEON - Wagyu Beef Patty 150g, Grilled Streaky Bacon, Emmental Cheese, Salad, Pickled Onions, Tomatoes, Black Pepper Sauce	\$32
TRUFFLE & BURRATA - Wagyu Beef Patty 150g, Burrata Cheese, Sundried Tomato Pesto, Arugula Salad, Cherry Tomato Confit, Truffle Mayo	\$34
LE ROSSINI DU CHEF - Wagyu Beef Patty 150g, Caramelized Onions, Foie-Gras 60g, Salad, Tomatoes, Comté Cheese, Port Wine Mayo	\$42

BURGER ADD ON

Raclette Cheese	\$4	Grilled Streaky Bacon	\$2.50
Comté Cheese	\$4	Sunny Side Up Egg	\$2.50
Emmental Cheese	\$3	Caramelized Onions	\$1.50
Wagyu Beef Patty (150g)	\$9	Truffle Mayonnaise	\$2
Pan-seared Foie Gras (60g)	\$15		

À PARTAGER / SHARING PLATTER

served with Homemade Fries and Salad only

OP RIB - Grilled Australian Black Angus Beef Prime Rib on the Bone (1kg) *~20 to 35min	\$168
THE BUTCHER'S SELECTION - Black Angus Rib Eye (250g), Wagyu Picanha (250g), 2 Australian Lamb Chops	\$140
THE FRENCH GRILL EXPERIENCE - Wagyu Picanha (250g), Confit French Duck Leg, 2 Australian Lamb Chop	\$140

KIDS

Grilled Wagyu Beef Cheeseburger , Homemade Fries. Orange or Apple Juice	\$19
Chicken Nuggets , Homemade Fries. Orange or Apple Juice	\$16

SIDES & SAUCES

Cream Spinach	\$13
Burnt Roasted Broccoli with Almond Flakes	\$15
Sauteed Spinach with Garlic	\$11
Homemade Truffle Fries with Parmesan Cheese	\$15
Blue Cheese Sauce	\$9
Black Pepper Sauce	\$9
Honey Mustard Sauce	\$9
Bordelaise Sauce	\$9
Port Wine Sauce	\$9

*Preparation Time

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