



**Salad Bar 400**

**Pumpkin risotto with walnuts and old parmesan cheese 500**

**Paris brest cake 290**

## Salad

### Salade Niçoise

Niçoise salad served with seared, rare yellowfin tuna 300

### Salade Caesar 🐷

Caesar salad with organic romaine lettuce with anchovies, bacon, Caesar dressing and parmesan Gran Padano cheese 250  
**with grilled chicken breast** 280  
**with smoked salmon** 320  
**with grilled prawn** 330

### Salade de Roquette

Organic arugula salad with heirloom tomatoes, parmesan and olive oil lemon juice dressing 260

### Salade de Chèvre chaud

Baked Goat cheese salad with heirloom tomatoes and pine nuts, honey mustard dressing 270

## Starter

### Oeufs mimosa

Classic Devil eggs with spring onion 220

### Salade de Fromage Burrata et Tomates Anciennes

Burrata cheese with heirloom tomatoes, arugula salad 350

### Crabe Cake

French style crab cake with marie rose sauce and green mango pickles 320

### Crevettes sauce cocktail, Avocat et Pamplemousse

Prawns cocktail sauce, avocado and pomelo 320

### Tartare de Saumon et Crabe

Salmon tartare with crab, beetroot-raspberry dressing 280

### Tartare de Thon et Avocat ★

Tuna tartare with avocado, basil oil and sun-dried tomatoes 320

### Foie Gras Poêlé de Canard

Pan-seared French foie gras with raspberries 500

### Escargots de Bourgogne

Six pieces of Burgundy snails with garlic butter 320

### Charcuterie

French cold cut platter with condiments and country artisanal bread 450

## Side Dish

### Riz Pilaf à la Ciboulette 🍷

Rice pilaf with chives 100

### Pommes de Terre Sautées 🍷

Roasted potatoes with garlic and parsley 100

### Pommes Frites 🍷

French fries 100

### Purée de Pomme de Terre 🍷

Mashed potatoes 100

### Poêlée de Legumes 🍷

Sautéed mixed vegetables 100

### Asperges au Sautoir

Sautéed green asparagus 100

### Epinards à la Crème

Creamed spinach 100

## Soup

### Soupe aux Champignons

Smooth and creamy mushroom soup with truffle oil 240

### Bisque de Crustacés ★

Smooth and creamy crustacean soup with Andaman blue crab meat and aged brandy 390

### Soupe à l'Oignon

Traditional gratinated onion soup with Gruyere cheese and baguette bread Gruyere 260

## Eggs

### Oeuf Bénédicte à la française

French style eggs benedict with croissant, paris ham and gruyere cheese 260

### Oeuf Bénédicte à la Californienne

California style eggs benedict with English muffins and avocado 260

### Classique Oeuf Bénédicte

Poached eggs with canadian bacon and hollandaise sauce 260

### Oeuf Bénédicte au Saumon fumé

Style eggs benedict with English muffins and smoked salmon 280

### Oeuf Poché sur pain de Campagne

Poached eggs with sauteed mushroom and bacon on country bread toast 220

## Pasta

### Tagliatelle à la Bisque de Homard et Crevette

Tagliatelle with lobster bisque and prawns 380

### Spaghetti aux Fruits de mer

Seafood spaghetti aglio olio 520

### Gnocchi à la crème de Tomate et Basilique

Creamy tomato gnocchi with basil 300

## Fish

### Thon grillé

Grilled tuna loin with basil oil and lemon juice, grilled vegetables 400

### Barramundi à la Bisque de Homard ★

Roasted Seabass, lobster sauce, crushed potato with crab, baby asparagus 390

### Snow fish Caramélisé

Caramelized honey mustard Snow fish, lemon risotto 480

### Saumon Sauce Dieppoise

Roasted salmon "Dieppoise style" sauce with mussels, prawns and braised leeks 490

## Organic Meat & Poultry

### Filet de Boeuf Angus Thai 150gr

Grilled Thai Angus beef tenderloin with peppercorn sauce 700

### Bavette de Boeuf Angus de Thailand Maturé 21 jours 150gr

Grilled Thai Angus flank steak with shallot sauce and roasted potatoes 460

### Blanquette de Poulet Fermier ★

Stewed free range chicken "Blanquette style", mushroom, rice pilaf and baby vegetables 380

### Côte de Porc Noir Thai

Thai Kurobuta pork Tomahawk with mashed potato and charcutière sauce 490

### Tartare de Boeuf au Couteau

Classic steak tartare with beef and French fries 350

### Parmentier de Canard Fermier

Free range duck parmentier with red wine 360

### Carré d'Agneau de Nouvelle Zelande

New Zealand Lamb rack with chili and herbs crust, polenta 600

### Bourguignon de Joue de Boeuf Thai Charolais

Slow-cooked Thai charolais beef cheek in red wine Burgundy-style, and mashed potatoes 480