

Oysters

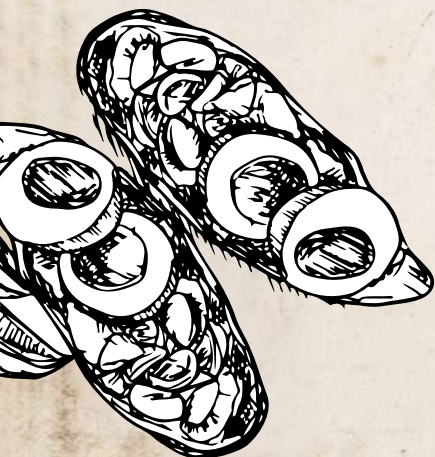
FRESH OYSTERS

(X3/X6/X12 PCS.)

320/620/1,220

Fines de Claire #3, served with Mignonette and seafood sauce

Eggs



2 EGGS & TOAST140

choose boiled / poached / scrambled / sunny-side up eggs,
served with toasted bread

add mushrooms +60 / smoked bacon +80 / Paris ham +80 /
Parma ham +80 / avocado +120 / smoked salmon +180

EGGS SPARAGUS180

2 poached eggs, asparagus and Hollandaise sauce,
served with toasted bread

add mushrooms +60 / smoked bacon +80 / Paris ham +80 /
Parma ham +80 / avocado +120 / smoked salmon +180

OMELETTE DE LA MAISON.....200

eggs, Paris ham, mushrooms, capsicum, fresh tomato,
cheddar cheese, white onion and cream,
served with toasted bread

SIGNATURE EGGS BENEDICT (X2/X3 PCS.)....320/440

2 poached eggs, homemade hashbrowns, onion jam
and Hollandaise sauce

choose or mix from smoked bacon +0 / Paris ham +0 /
avocado +0 / smoked salmon +80

MIXED PLATTERS

MEDIUM = 2-3 PAX / BIG = 3-4 PAX

FRY ME TO THE MOON (COMBO).....890
chicken wings, ham & cheese croquettes, fried calamari, spicy meatballs and Signature fries

ASSORTED COLD CUTS (MEDIUM/BIG).....790/1,290
selection from our Chef, served with toasted bread and butter

SELECTION OF CHEESES (MEDIUM/BIG).....790/1,290
selection from our Chef, served with toasted bread and butter

COLD CUTS & CHEESES (MEDIUM/BIG).....790/1,290
selection from our Chef, served with toasted bread and butter

SAVORY

MUSHROOM SOUP180
mushrooms, cream, white onion,
white wine and Parmesan cheese,
served with toasted bread

AVOCADO BRUSCHETTA.....280
Smash avocado toast with diced tomato,
red onion, feta cheese and garlic

SKAGEN PUFF.....380
Scandinavian puff pastry topped with fresh
shrimps, dill, red onions, shrimp eggs
with sour cream and mayo sauce

SHRIMP & AVOCADO TARTARE.....260
fresh avocado & boiled shrimp tartare with
lemon dressing, served with toasted bread

THE FRENCH DIP.....280
unordinary slow-cooked beef dip sandwich
with homemade brioche bread, emmental
cheese, caramelized onions and Dijon mustard,
served with Signature fries

BRIOCHE BLT.....280
traditional bacon, lettuce and tomato sandwich
with homemade brioche bread and Thousand
Island sauce, served with Signature fries

CROQUE MONSIEUR.....280
French style Paris ham, Emmental cheese
and bechamel toast, served with green salad

BEEF TARTARE.....440
NZ tenderloin, quail egg yolk,
served with Signature fries and green salad
add black truffle paste +140

TRUFFLE COQUILLETES.....320
mini-elbow pasta, Paris ham, black truffle
paste, cream and Parmesan cheese

LINGUINE VONGOLE.....340
fresh clams, dry chili, garlic butter
and white wine sauce

TRUFFLE & MUSHROOMS RISOTTO480
mushrooms, black truffle paste, Parmesan
cheese, cream and white wine sauce

MOULES-FRITES

400G MUSSELS OF THE MONTH, SERVED WITH SIGNATURE FRIES



MARINIÈRE.....	640
in classic white wine sauce	
POULETTE.....	640
in cream and white wine sauce	
BLUE CHEESE.....	720
in blue cheese, cream and white wine sauce	
THAI STYLE.....	640
in green curry sauce	

From The Grill

SINGLE PORTION INCLUDES 1 SIDE AND 1 SAUCE / DOUBLE PORTION INCLUDES 2 SIDES AND 1 SAUCE

Striploin

200g = 990
400g = 1,950

Bavette

200g = 650
400g = 1,250

Pork Chop

350g = 620
700g = 1,190

Salmon

200g = 690
400g = 1,350

Seabass

200g = 420
400g = 820

SIDES

ALL +140

Signature fries / mashed potatoes /
sautéed veggies & garlic mushrooms /
ratatouille / couscous in virgin sauce /
mixed green salad

SAUCES

mustard / mayonnaise / ketchup / BBQ +20
red wine and shallots +60
mushroom +60
black peppercorn +60
lemon and butter cream +60
blue cheese +80

SALADS

FRESH BURRATA 🍃

380

cherry tomato confit, crispy garlic, fresh basil and Balsamic sauce, served with toasted bread

PIEMONTAISE

240

traditional boiled egg and potato salad, Paris ham, cherry tomatoes, cornichons, mayonnaise and rocket salad

AVOCADO & MANGO 🍃

360

fresh mango and avocado salad with quinoa, pickled beetroot, cherry tomatoes, feta cheese and house dressing

add Parma ham +80 / grilled chicken +120 / shrimps +120

PASTA FRIA

280

cold mix pasta, saucisson bites, mix vegetables, feta cheese and vinaigrette dressing

CHICONS & BLUE CHEESE

340

chicons (endives), apple, blue cheese, walnuts, grain Dijon mustard and honey dressing

option: replace blue cheese with smoked bacon

COCONUT SHRIMP

260

fresh shrimps cooked in lime juice, cherry tomatoes, cucumber and onion, with coriander, spices and coconut milk

Desserts

CREME BRULEE

200

cream, egg and vanilla dessert, topped with caramelised sugar

GRANOLA BANANA

200

delicious energy choco-boost served with yogurt

FRENCH TOAST

260

homemade brioche bread with seasonal red fruits and strawberry coulis, served with artisanal chocolate ice-cream

THE WAFFLE

240

homemade waffle served with hot chocolate, roasted almonds and whipped cream

HONEY FRUIT SALAD

180

fresh vitamins cuts and passion fruit dressing

ARTISANAL ICE-CREAM

180

2 scoops - choose from: vanilla, chocolate, salted caramel, hazelnut, pistachio, blueberry and raspberry - add 1 scoop +80