

À Partager / To Share

Huîtres - 480/920

Oyster Fine de Cancale
No. 3 (6/12 Pcs)

Please ask our team for our available oyster selection

Planche de Charcuteries - 450

Cold Cuts Platter & Condiments
(Selection of 5)

(V) Planche de Fromages - 480

Cheese Platter & Condiments
(Selection of 5)

Planche Mixte Charcuteries et Fromages - 480

Mixed Platter with Selection of
Cold Cuts, Cheese & Condiments

Soupes / Soups

(V) Soupe de Chou-Fleur - 250

Cauliflower Soup with Burnt
Cauliflower Fleurette,
Dark Bread Croûtons & Curry Oil

** Soupe à l'Oignon Gratinée - 280*

French Onion Soup with Baguette,
Chicken stock, Emmental
Cheese & Parsley

Bisque de Homard - 290

Lobster Bisque with
Lobster Meat, Sweet Corn &
Pickled Baby Corn

Salades / Salads

(V) Salade de Betteraves - 290

Beetroot Salad with Boiled, Raw
and Pickled Beetroots, Sour Cream,
Green Apple & Beet Dressing

(V) Salade de Rocamadour AOP - 320

Warm Rocamadour AOP Goat
Cheese Salad with Mixed Green,
Walnuts, Honey & Sourdough

Salade Niçoise - 330

Niçoise Salad with
Confit Tuna, Mixed Lettuce,
Egg, Shallot, Radish & Bell Pepper

Entrées Froides / Cold Appetizers

** (V) Ratatouille Froide Revisitée - 280*

Chilled Mix of Mediterranean Vegetables with Trio of Tomatoes,
Sunflower Seeds & Mint

Carpaccio de Poulpe - 340

Octopus Carpaccio with Citrus, Extra Virgin Olive Oil, Fennel & Tomato Confit

** Tartare de Boeuf Wagyu d'Australie et Huître - 460*

Australian Wagyu Beef and Oyster Tartare with Shallot Cream,
Dark Bread & Condiments

Tartare de Boeuf Wagyu d'Australie - 460

Australian Wagyu Beef Tartare with Classic Condiments,
Confit Egg Yolk & Porcini Oil

As Main Course With French Fries - 720

** Terrine de Foie Gras façon Cordonnier - 560*

Foie Gras Terrine Cordonnier with Toasted Brioche, Fresh Grapes & Grape Chutney

Entrées Chaudes / Warm Appetizers

** Oeuf Meurette - 280*

Organic Poached Egg, Onion Confit, Bacon,
Croûtons & Red Wine Sauce

Escargots de Bourgogne - 390

Burgundy Snails with Garlic, Parsley & Pastis

Moules certifiées Biologiques - 390

Organic Mussels with Marinère or Cream Sauce (Extra 30Thb)

As Main Course With French Fries - 720

Pâtes / Pastas

(V) Penne à la concassée de Tomates - 280

Penne with Tomato Concasse, Roasted Tomatoes, Onion & Garlic

** (V) Linguines aux Champignons et Beurre à la Truffe - 280*

Mushroom Linguine with Paris Mushrooms & Porcini Mushroom Duxelles,
Garlic, Olive Oil & Truffle Butter

Linguines aux Palourdes - 330

Linguine Alle Vongole with Clams, Garlic, Parsley, White Wine & Extra Virgin Olive Oil

Pappardelles au Râgout de Sanglier - 450

Pappardelle Wild Boar Ragù with Home Made Pasta

Plats Végétariens / Vegetarian Dishes

(V) Risotto au Potiron - 360

Pumpkin Risotto with Chestnuts, Arborio Rice, Parmesan & Butter

(V) Casserole de Champignons - 420

Sautéed Mixed Mushrooms, Mushroom Duxelles,
Porcini Foam, Confit Potato & Garlic

Poissons et Fruits de Mer / Seafood

Saumon Moelleux et Croustillant - 490

Crispy Skin Salmon with Leek Fondue, Rice & White Wine Sauce

** Cabillaud Meunière - 580*

Sautéed Cod with Crushed Potatoes, Shallots, Capers,
Parsley, Lemon & Brown Butter Sauce

Gambas Flambées au Pastis - 630

Tiger Prawns Flambéed with Pastis, Garlic, Parsley,
Zucchini Caviar, Seared Zucchini & Peanuts

Viandes / Meats

Blanc de Volaille à la Crème - 420

Baby Chicken Breast with Garden Vegetables, Parsley & White Wine Cream Sauce

Poitrine de Porc Confit - 420

Confit Pork Belly with Baby Potatoes, Red Apple, Spring Onions & Onions Purée

** Saucisses de Toulouse Maison - 490*

Home Made Toulouse Sausage with Creamy Mashed Potatoes,
Confit Onions, Green Salad & Cordonnier Brown Sauce

Boeuf Bourguignon - 520

Beef Bourguignon with Glazed Carrots, Bacon, Mushrooms & Red Wine

** Magret de Canard Poêlé - 520*

Pan Seared Cherry Duck Breast with Mashed Potatoes,
Green Salad & Cordonnier Brown Sauce

Topped with Hot Foie Gras - 720

Côtes d'Agneau - 680

2 Pieces of Lamb Chops with Coco Beans, Tomatoes & Cordonnier Brown Sauce

Rumsteck Wagyu d'Australie - 750

Grilled Australian Wagyu Rump Steak with Trio of Shallots,
French Fries & Red Wine Sauce

Accompagnements / Sides

(V) Beurre à la Truffe - 90
Truffle Butter

(V) Salade Verte Mixte - 90
Mixed Green Salad

(V) Frites Maison - 100
Homemade French Fries

(V) Sauté de Champignons - 100
Sautéed Mixed Mushrooms

(V) Cassolette d'Épinards - 100
Baked Spinach

(V) Purée de Pommes de Terre Crèmeuse - 120
Creamy Mashed Potatoes

(V) Ratatouille - 130
Mixed Mediterranean Vegetables

Desserts

** Mousse au Chocolat - 180*
Chocolate Mousse with Chocolate
Crumble & Chantilly

** Crème Brûlée à la Pistache - 200*
Pistachio Crème Brûlée with
Home Made Pistachio Paste

Nougat Glacé sauce Fruits Rouges - 200
Iced Nougat & Red Berries Sauce
with Dried Apricots, Dried Cranberries,
Strawberries, Raspberries &
Grand Marnier

Tarte Tatin - 220
Apple Tarte Tatin with
Red Apples, Puff Pastry &
Cinnamon Iced Parfait

Poire Belle Hélène - 230
Poached Pear, Almonds,
Chantilly, Vanilla Iced Parfait &
Hot Chocolate Sauce

Clafoutis aux Myrtilles - 240
Warm Clafoutis with
Blueberries & Cinnamon

Parfait Glacé Maison - 90
Home made Iced Parfait with
Vanilla or Cinnamon or Straciatella

* Chef Recommended | (V) Vegetarian

This restaurant prides itself in using only genuine French butter and dairy for all menu items | All prices are subject to 10% service charge & 7% VAT.