

LES PLATS

Each dish is served when ready

GNOCCHI À LA TOMATE FRAÎCHE Homemade Gnocchi with Cherry Tomatoes	27
RIGATONI AUX CHAMPIGNONS Homemade Rigatoni Pasta with Cream and Mushrooms	31
RISOTTO DE HOMARD ET CHAMPIGNONS Lobster Risotto with Mushrooms	79
PÂTES AU BŒUF Homemade Pappardelle Pasta with Beef Ragout and Mushrooms	35
LOUP DE MER PRÉPARÉ EN CROÛTE DE SEL Salt Baked Sea Bass with Artichokes and Tomatoes	52
DAURADE ENTIÈRE AU CITRON Whole Sea Bream Baked with Provençal Herbs and Lemon	65
BAR DU CHILI GRILLÉ Grilled Chilean Bass with Chilli and Lemon Confit	59
GROSSES CREVETTES GRILLÉES Grilled Tiger Prawns Marinated with Green Chilli and Coriander	57
COQUELET AU CITRON CONFIT Marinated Baby Chicken	46
ENTRECÔTE GRILLÉE* 16OZ Grilled Rib Eye Steak 16oz	79
CÔTELETTES D'AGNEAU VIVIENNE* Marinated Lamb Cutlets with Olive, Aubergine Caviar and Pine Nuts	68
CANARD À L'ORANGE Slow Cooked Duck Legs with Orange Glaze	52
POMMES FRITES French Fries with Garlic Rosemary	12
GRATIN DAUPHINOIS Potato Gratin	16
BROCCOLINI Broccolini with Chilli and Ginger	14
HARICOTS VERTS Green Beans with Garlic Oil	14

LES GRANDS PLATS

Subject to availability

BAR GRILLÉ Whole Grilled Sea Bass	115
CÔTE DE BŒUF ET GALETTE DE POMMES DE TERRE* (36oz) Bone-in Rib Eye with Potato Galette and Bordelaise Sauce	195
POULET AU FOIE GRAS Whole Roasted Chicken with Foie Gras	145

*The consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.