

ENTRÉE

Soupe à l’Oignon ★	D G A	28
Onion Soup, Gruyère, Beef Brisket, Black Truffle		
Carpaccio de Pétoncles	D S	26
Scallop Carpaccio, Passion Fruit Bavarois, Pomegranate Gastrique, Fennel		
Escargot ★	a dozen	42
Almond, Scallion, Garlic Butter, Citrus, Olive Sourdough	half dozen	24
	N D G S	
Thon Obèse	D G A	24
Big Eye Tuna, Apple Melon Vierge, Capsicum, Extra Virgin Olive Oil		
Poulpe Grillé ★	D S	28
Abrolhos Octopus, Sarriette De Garrigues, Corn, Prawn Extract		
Foie Gras de Canard ★	N D G A	35
Duck Liver, Mirabelle Plum, Elderflower, Coffee Soil		
Salade Maison	◆ N G	20
House Salad, Local Rocket, Kale, Endive, Macerated Pear, Pickled Lemon, Walnut Miso		

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	◆ G D	32
Butternut, Sage, Local Mushroom, Aged Parmigiano Reggiano		
Légumes Provençal	◆	35
Vegetable Tian, Organic Quinoa, Aubergine, Herbes De Provence		
Steak Impossible	◆ G A	32
Beetroot, Shallot Confit, Mushroom Jus		

★ Signature ◆ Vegetarian

Dish contains: N Nuts D Dairy G Gluten S Seafood P Pork A Alcohol

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PLATS PRINCIPAUX

LA TERRE

Black Onyx Tenderloin	~30 min waiting time	250 g	92
Rosedale Ruby Ribeye ★	~30 min waiting time	250 g	72
Little Joe Striploin	~30 min waiting time	250 g	48
served with			
Lemon Béarnaise		D	
Bordelaise Sauce		G A	
			15
+ Rossini-Style Supplement		G A	
Duck foie gras, périgourdine sauce			
Longe d'Agneau ★		D G A	60
~30 minutes waiting time			
Lumina Lamb Rack, Leek Soubise, Black Garlic, Sherry, Shallot, Local Moringa Oil			
Collier de Porc Ibérique		D G P A	45
Ibérico Pork Collar, Beer, Sea Buckthorn, Local Basil, Mountain Yam, Rind			
Caille Rôtie		N D G A	38
Jumbo Quail, Lentil, Chestnut, Morel Mushroom, Local Rosemary			
Confit de Canard ★		D G A	48
French Duck Confit, Celeriac, Potato, Passion Fruit, Tamarind, Local Tuscan Kale			

LA MER

Homard Thermidor		whole	108
Lobster Thermidor, Mustard, Sake, Cognac, Cod Roe, Tarragon, Vine Tomato		half	58
		D G S A	
Légine ★		G S A	48
Glacier Toothfish, Spring Pea, Anchovy, Carrot, Lemon Confit, Sakura Ebi			
Poisson du Jour		D G	45
Fish of the Day, Asparagus, Kaffir Lime, Local Dill, Potato, Grenobloise			
Pétoncles d'Hokkaido		N D S A	48
Scallop, Parsnip, Almond Milk, Samphire, Vin Jaune, Black Truffle			

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PLATS D'ACCOMPAGNEMENT

Broccolini	◆ N D G	20
Almond Butter, Sunchoke, Black Truffle		
Purée de Pomme	D P	15
Smoked Pancetta, Garlic Confit		
Champignon	◆ D G	18
Abalone Mushroom, Trumpet Mushroom, Local Blue Oyster Mushroom, Local Pink Oyster Mushroom, Pearl Onion, Shio Kombu		
Carotte Miniature	◆ N D	16
Baby Carrot, Beet, Marjoram, Sherry Maple, Smoked Burrata, Macadamia		

DESSERT

Pavlova ★	D	20
Meringue, Raspberry, Vanilla Cream		
Crème Brûlée	N D G	18
Caramelised Pear, Sablé Breton		
Mille-Feuille ★	N D G	22
Hazelnut Praline, Vanilla Crèmeux, Caramelised Hazelnut		
Tarte Tatin aux Pommes	N D G	20
Apple, Manuka Honey, Puff Pastry, Salted Caramel Macadamia		
Mignardises	N D G	12
Assortment of Mini French Pastries and Bonbons		
Glace Artisanale	per scoop D	10
Artisanal Gelato - Vanilla Chocolate Artisanal Sorbet - Yuzu Raspberry		

CONSCIOUS CHOICES

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.

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