

Lunch | Daily from 12.00 p.m. | Last order at 2.00 p.m.

## 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 Bavaois,<br>Pomegranate Gastrique, Fennel      |                          |    |
| Escargots 🍷                                                                     | a dozen                  | 42 |
| Almond, Scallion, Garlic Butter, Citrus,<br>Olive Sourdough                     | half dozen<br>N, D, G, S | 24 |
| Thon Obèse                                                                      | D, G, A                  | 24 |
| Big Eye Tuna, Apple Melon Vierge, Capsicum,<br>Extra Virgin Olive Oil           |                          |    |
| Poulpe Grillé 🍷                                                                 | D, S                     | 28 |
| Abrolhos Octopus, Sarriette De Garrigues, Corn,<br>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, Rocket, Kale, Endive, Walnut Miso<br>Macerated Pear, Pickled Lemon |                          |    |

## VÉGÉTARIEN ET VÉGÉTALIEN

|                                                                |        |    |
|----------------------------------------------------------------|--------|----|
| Gnocchis de Pommes de Terre                                    | ◆ G, D | 32 |
| Butternut Pumpkin, Sage, Mushroom,<br>Aged Parmigiano Reggiano |        |    |
| Steak Impossible                                               | ◆ G, A | 32 |
| Beetroot, Shallot Confit, Mushroom Jus                         |        |    |

🍷 Chef's Signature ◆ Vegetarian Option

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

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# PLATS PRINCIPAUX

## LA TERRE

Rosedale Ruby Ribeye ★ ~30 min waiting time 250 g 72

Little Joe Striploin ~30 min waiting time 250 g 48

### SERVED WITH

Lemon Béarnaise | Bordelaise Sauce D | G, A

+ Rossini-style Supplement G, A 15

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, Moringa Oil

Collier de Porc Ibérique D, G, P, A 45

Ibérico Pork Collar, Beer, Sea Buckthorn, Local Basil, Mountain Yam, Rind

Confit de Canard ★ D, G, A 48

French Duck Confit, Celeriac, Potato, Passion Fruit, Tamarind, Tuscan Kale

## LA MER

Légine ★ D, G, S, A 48

Glacier Toothfish, Spring Pea, Anchovy, Carrot, Lemon Confit, Sakura Ebi

Poisson Filiforme D, G 45

Threadfin, 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 Pommes                                                                                               | D, P      | 15 |
| Smoked Pancetta, Garlic Confit                                                                                |           |    |
| Champignons                                                                                                   | ◆ D, G    | 18 |
| Abalone Mushroom, Trumpet Mushroom,<br>Blue Oyster Mushroom, Pink Oyster Mushroom,<br>Pearl Onion, Shio Kombu |           |    |
| Carottes Miniatures                                                                                           | ◆ N, D    | 16 |
| Baby Carrot, Beet, Marjoram, Sherry Maple,<br>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 Crémeux,<br>Caramelised Hazelnut    |           |    |
| Tarte Tatin aux Pommes                                        | N, D, G   | 20 |
| Apple, Manuka Honey, Puff Pastry,<br>Salted Caramel Macadamia |           |    |
| Mignardises                                                   | N, D, G   | 12 |
| Assortment of Mini French Pastries and Bonbons                |           |    |
| Glace Artisanale                                              | per scoop | 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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