

## Les Entrées

Chilled Melon Soup, Mint \$108

Poireaux Vinaigrette: Leeks, Black Truffle Seasoning \$128

Mizuna Salad with Dried Garlic and Honey Lime Dressing \$98

Tartlet of Confit Tomatoes, Sautéed Squid, Basil \$138

Organic Vegetables, Eggs, Olives Tapenade, Yoghurt leaf \$128

Grilled Sardine Focaccia, Fennel Pesto, Sicilian Tomatoes \$128

Spicy Prawn Cocktail, Crunchy Salad, Cocktail Sauce \$148

Pig's Trotter Carpaccio, Egg Mimosa, Artichoke \$138

Burgundy Snails and Bacon. 6 units \$98 / 12 units \$188

Baked Bone Marrow, Parsley, Garlic \$128

Mussels 'A La Marinière' \$148

## Les Plats

Prime Beef Tartare "Au Couteau" \$198

King Crab Tagliatelle, Macadamia Nuts \$188

Sole Fish, Gnocchi, Morel Mushrooms, Sauce Château-Chalon \$228

Scottish Salmon, Grilled Prawns, Sautéed Sweet Peas \$188

Poached Egg, Potato Purée, Jambon de Paris, Truffle Sauce \$188

Roast Chicken, Homemade Cavatelli, Green Peas \$188

Prime Beef Rib, BBQ Sauce, Sautéed Potatoes \$218

Beef Filet, Whipped Potato, Grilled Romaine Salad, Tarragon \$298

Le Poulet-Frites du Bistro

Roast French Chicken served with Fries & Salad

Half \$248 / Whole \$398

## Les Garnitures

French Fries  
Steamed Broccoli  
Sautéed Mushrooms  
Creamy Spinach  
\$88

## Les Desserts

Crème Caramel  
Peach, Saffron Ice Cream, Lavender Honey  
Strawberry Salad, Orange, Blackcurrant Marmalade  
Warmed Cherry Clafoutis, Vanilla Ice Cream  
Chocolate Profiteroles  
\$88

## Organic Wines

### White Wines

Vernmentino-Sardegna-Meri-2015 \$350-Glass \$72  
Blend-Cotes Du Rhône-Chateau La Nerthe-2015 \$450-Glass \$88  
Gewürztraminer-Henri Weber - 2015 \$490-Glass \$98  
Blend-Sicily Etna-Terre Nere-2014 \$490  
Pinot Blanc-Mosel-Markus Molitor-2010 \$520  
Riesling Art Series-Margaret River-Leeuwin Estate-2014 \$560  
Sauvignon- Gerard Fiou-Sancerre-2015 \$690

### Red Wines

Syrah- Guffens, Vaucluse 2014 \$390-Glass \$78  
Vins des Amis Mas Coutelou \$450-Glass \$88  
Cabernet Franc, Bourgeuil-Dyptique2013 \$490-Glass \$ 98  
Dolcetto D Alba-Elio-Altare \$460  
Gamay, Chateau du Moulins A vent, Beaujolais \$490  
Malbec-Uco-Valley-Cuvelier \$520  
Pinot Noir-Clos Henri-Bel Echo \$58