

TAPAS

- Cassava chips, guacamole, salsa and white dip 1700
- French fries 1500
- Truffle & Parmigiano Reggiano French fries 2200
- Fried cashew nuts 2000
- Crispy fried mozzarella balls, spicy tomato sauce and pesto 2700
- Prawn tempura, sweet chili sauce 2500
- Crab accras, sweet chili sauce (6 pcs) 2400
- Chicken tenders, sriracha sauce 3900
- Lemongrass and coconut minced chicken skewers (4 pcs) 2800
- Mini Truffle Croque-Monsieur, ham and emmental (4 pcs) 2500
- Spanish Croquetas : Serrano Ham, bechamel sauce and emmental (4 pcs) 2600
- Mini spicy australian beef burgers (3 pcs) 2300
- Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast (4 pcs) 2400
- Serrano ham (Spain), pan con tomato (4 pcs) 2600

STARTERS

- Creamy mushroom soup, garlic bread twists 2400
- French onion soup, grilled baguette with emmental cheese 2400
- Roasted pumpkin, eggplant hummus, goats cheese, coriander, pomegranate 2400
- Crab ravioli, leek fondue, crab velouté 3200
- Baramundi ceviche, avocado, red onion, bell pepper, coriander, red chili 3900
- Tuna tartar, sundried tomatoes, coriander, avocado guacamole 2400
- Tuna crudo with citrus & extra virgin olive oil, capers and piment d'Espelette 2000
- Caesar salad : Chicken, iceberg, boiled egg, Parmigiano Reggiano, croutons 3700
- Escargots de Bourgogne (Burgundy snails X6) with garlic butter and parsley 2900
- Homemade terrine of French foie gras, mango chutney, toasted bread 4900

GOURMET BURGERS WITH FRENCH FRIES

- VEGETARIAN : Potato cake, herb cream, grilled vegetable, tomato confit 2500
- CRISPY & CHIC : Crispy Chicken, spicy mayonnaise, tomato, emmental, salad 3500
- CLASSIC : Australian beef, tartar sauce, onion, tomato, emmental, salad 5200
- CAPRESE : Australian beef, balsamic aioli, tomato, double mozzarella, basil 5200
- BBQ : Australian beef, BBQ sauce, onion, tomato, smoked mozzarella, salad 5500
- BAKE : Australian beef, spicy sauce, bacon, tomato, onion, emmental, salad 6500

MAIN-COURSES

- Pasta Paccheri al pomodoro, mozzarella balls, basil, extra virgin olive oil 3900
- Grilled Octopus with grilled lime, oregano, smoked paprika, olive oil & aioli 4900
- Glilled Barramundi, young vegetables, eggplant caviar, hollandaise sauce 5900
- Yellowfin tuna steak, vegetables, spicy tomato jam, coconut milk emulsion 4700
- Seared scallops (3 pcs), pumpkin puree, hazelnuts, lobster emulsion 7900
- Tiger prawn, saffron basmati rice, lobster bisque 4300
- Linguine Carbonara, bacon, egg yolk & Parmigiano Reggiano 3800
- Chicken skewers marinated with lime and curry, French fries, tzatziki sauce 3200
- Lamb shank confit with Mediterranean flavors (Australia), mashed potatoes 5900

BEEF LOVERS

PREMIUM AUSTRALIAN BEEF

- Beef carpaccio, Parmigiano, pesto, salad 5800
- Beef tartare (150gr) 5900
- Sliced beef tenderloin (100gr) 4900
- Beef tenderloin (200gr) 9500
- Beef tenderloin XL (300gr) 13800
- French Chateaubriand for 2 (500 gr) 23000

Green Salad 1200
French Fries 1500
Mashed potatoes 1500
Grilled vegetables 1500
Truffle & Parmesan Fries 2200

Maitre d'hotel butter 500
Black pepper sauce 1200
Bearnaise sauce 1200
Red wine Sauce 1200

DESSERTS

- Vanilla crème brûlée 1500
- Pavlova, exotic fruits 1500
- French chocolate mousse 1500
- Lemon tart with Italian meringue 1500
- Apple tart, salted caramel & vanilla ice cream 1900

All the prices are subject to applicable taxes and service charge 10%