

Le QUARTIER

LES PETITS PLATS

ideal to share for the table

BAKED OLIVES

black and green olives, peppers, roasted garlic, lemon, herbs

CALAMARI FRITTI

fried squid rings, mushrooms, jalapeño, harissa mayonnaise

FRIED PIGS EAR CRACKLINGS

mushrooms, dill pickle, remoulade dipping sauce

Escargot Le Quartier

vineyard snails baked in plenty garlic butter
filled in mushroom caps, duck prosciutto, spinach

CHARCUTERIE & DELICATESSEN

✦ **BURATA DI MURGIA - AIRFLOWN, UMBRIA - ITALY**
tomatoes, olive oil, fresh basil, balsamic glaze

FONDUE PARMESAN

parmesan cheese croquettes, fried parsley, lemon

WARM GOAT CHEESE SALAD, BÛCHE AFFINÉE

toasted focaccia, balsamic onions, apples, honey vinaigrette

✦ **JAMON SERRANO, CECINA PABLO, 60GR** 🇪🇸
spanish airdried ham, rock melon, wine reduction

✦ **PÂTÉ DE CANARD EN CROÛTE** 🇫🇷
specialty duck terrine baked in pastry crust
filled with foie gras, duck liver, gizzards, three mustards

✦ **ASSIETTE DE CHARCUTERIE** 🇫🇷
jamón serrano, white ham, chorizo picante
air dried italian salami, pâté en croûte

ASSIETTE DE FROMAGE

port salut, italian goat cheese, danish blue
french brie, emmenthal, parmesan

✦ **ASSIETTE DE CHARCUTERIE & FROMAGE** 🇫🇷
jamón serrano, white ham, chorizo picante
port salut, french brie, emmenthal, parmesan

SOUPE

PARISIAN MUSHROOM SOUP

truffled duxelle, lightly creamed, white truffle oil

✦ **SOUPE A L'OIGNON GRATINÉE**
country bread crouton, emmental cheese crusted

BISQUE DE CREVETTES

roasted shrimp and tomato bisque, diced fennel

SALADES ET ENTRÉES

✦ **HEIRLOOM TOMATO SALAD, AVOCADO HUMMUS**
charred cucumber, cannellini beans, pumpkin seed pesto

“**SALADE VERTE**” OF GOURMET LETTUCES
shaved fennel, green apple, raspberry poppy dressing

CAESAR SALAD, YOUNG ROMAINE HEARTS
soft boiled egg, anchovy parmesan dressing, croûtons

ROASTED BEETROOT SALAD, BLUE CHEESE
honied walnuts, rocket lettuce, red wine vinaigrette

ROASTED EGGPLANT CROQUANT

bellpepper walnut spread, cauliflower, chili, herb crumble

PRAWN MANGO COCKTAIL

nashi pear, cucumber, lime, beetroot, shredded lettuces

✦ **GREEN ASPARAGUS “FLAMANDE”**
chopped egg butter sauce, pinch of nutmeg, parsley

✦ **CRAB CAKES, PAN SEARED**
lettuce, egg mimosa, preserved lemon dressing

Huîtres et Caviar

oysters & caviar

HUÎTRES, HYOGO - JAPAN
served iced on the half shell
shallot mignonette

CAVIAR, PRUNIER OSCIETRA
served with blinis, chopped egg
traditional garnishes

Cuisse de Grenouille

FROG LEGS “AU PERNOD”
duck prosciutto, sautéed mushrooms, young spinach

Foie Gras

feyel, strasbourg - france

FOIE GRAS TORCHON, PURE 100%
duck liver terrine, fig orange compote
cacao nips, toasted brioche, petit herb salad

✦ **FOIE GRAS POÊLÉ “CASSIS”**
pan seared, signature black currant sauce
caramelized apples, toasted brioche, petit herb salad

Boudin Noir

BLACK PUDDING, PARIS - FRANCE 🇫🇷
cider sauce, onions, caramelized apples, crisped bacon

SEAFOOD

SALMON STEAK, GRILLÉE, lemon thyme risotto, asparagus, soy peas, spinach, parmesan cheese

AUSTRALIAN SEABASS, roasted on the bone, asparagus, spinach salad, whipped potatoes

BOUILLABAISE À L'AÏOLI, prawns, scallops, mussels, calamari, fish, fennel, garlic sauce and toast

✦ **DOVER SOLE “MEUNIÈRE”**, 450GR, pan seared, caper lemon butter, green asparagus, whipped potatoes

POULTRY

POULET RÔTI AU THYM, roasted half chicken, pot vegetables, young potatoes, thyme jus

✦ **CONFIT DE CANARD**, duck leg, honey mustard, fine beans, mushrooms, spinach, young potatoes

SIGNATURE GRILLS

RIB EYE GRILLÉ “BÉARNAISE”, 300 GR
free range prime black angus #5 - aust, béarnaise sauce
roasted garlic and tomato, charred romaine, balsamic, jacket potato

CONTRE-FILET, 450 GR
pastured grain fed black angus - aust striploin, belgian fries
“RELAIS DE VENISE” *or* “CAFÉ DE PARIS FLAMBÉ”
iconic tarragon butter sauce herbed butter, brandy flambéed

ENTRECÔTE DOUBLE GRILLÉ, 600 GR
free range prime black angus #5 – aust, béarnaise sauce, cabernet wine jus
pôellée of fine beans, mushrooms, potato gratin, garlic, tomato, romaine

TOMAHAWK GRILLÉ, 1.5 KG
black angus #3+, dry aged, 200 days grain fed - aust, béarnaise sauce, cabernet wine jus
pôellée of fine beans, mushrooms, potato gratin, garlic, tomato, romaine

BEEF & VEAL

✦ **STEAK TARTARE**, parisian style minced beef, well-seasoned served raw, belgium fries, petit salad

TENDERLOIN “PERIGUEUX” WAGYU #6, truffle duck liver sauce, pôellée of fine beans, mushrooms, whipped potato

✦ **US BEEF SHORT RIB**, braised and chargrilled, signature steak sauce, horseradish, broccoli and cheese whipped potatoes

WAGYU CHEEKS “BOURGUIGNON”, red wine braised, cipollini onions, mushrooms, duck lardons, whipped potato

OSSOBUCO ALLA MILANESE, wine braised veal shank, tomatoes, mirepoix, fresh herbs, saffron risotto

LAMB

✦ **LAMB CHOP, “DIJONNAISE”**, mustard crusted, garlic thyme jus, romaine, tomato, garlic, jacket potato

LAMB SHANK “RÔTI À L'AIL”, roasted on the bone, garlic thyme jus, plenty pot vegetables, young potatoes

PORK

✦ **PORK BELLY KUROBUTA**, crisp roasted, mushroom & caramelized onion risotto, soy peas, apple cider sauce 🇺🇸

PORK CHOP KUROBUTA, creamed black pepper sauce, charred romaine, tomato, garlic, jacket potato 🇺🇸

PORK RIBS BARBECUED, USA, barbecue sauce smothered, charred romaine, tomato, garlic, jacket potato 🇺🇸

MOULES



imported black shell mussels

MOULES MARINIÈRE

white wine, celery, onions, plenty parsley, fresh herbs

MOULES PROVENÇALE

white wine, tomato concassé, mushrooms, onions, herbs

MOULES POULETTE

white wine, cream, mushrooms, onions, parsley, fresh herbs

PIZZA

hand pulled, wood stone oven baked

MARGHERITA

fresh mozzarella, tomato oregano sauce, parmesan, basil

SEAFOOD PIZZA

shrimp, crabmeat, squid, bell peppers, tomato oregano sauce

✦ **WHITE HAM & TRUFFLE OIL**

green pea pesto, mushrooms, leaf spinach, tomato, pine nuts

DUCK PROSCIUTTO PIZZA

duck lardons, mushrooms, peas, onions, carbonara sauce

PASTA

✦ **ANGEL HAIR AGLIO OLIO**

herb dried tomatoes, basil, pine nuts, pinch of chili, pesto

SPAGHETTI VONGOLE & BOTTARGA

clams, white wine, parsley, chili flakes, shaved bottarga

✦ **HALF BAMBOO LOBSTER FETTUCINE**

green asparagus, truffle, parmesan cream, fresh herbs

SALMON PARMESAN FETTUCINE

mushrooms, fennel, spinach, soy peas, egg, lump caviar

BEEF SHORT RIB RAGÙ SPAGHETTI

slow braised short rib, crushed vegetable sauce, parmesan

RISOTTO

italian arborio rice

✦ **MUSHROOM RISOTTO**

truffled duxelles, soy peas, fresh herbs, rocket lettuce

SPANISH SAFFRON RISOTTO

white wine, parmesan, beurre blanc, rocket lettuce

add on:

tiger prawns trio

chicken escalope, chargrilled

CONDIMENTS

BELGIUM FRIES

TRUFFLE FRIES

GRATIN DAUPHINOIS

YORKSHIRE PUDDING

CREAMED SWEET CORN

CREAMED LEAF SPINACH

*complimentary 1 (one) rustique bread per table for dine in
upon ordering your food. 46++ per additional bread*