

LES PETITS PLATS

ideal to share for the table

BAKED OLIVES

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

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

TARTE RENVERSÉE AU MORBIER, FRANCE

morbier cheese tart, turnips, caramelized onions
pine nuts, rocket, truffle dressing

PÂTÉ DE CANARD EN CROÛTE

specialty duck terrine baked in pastry crust
filled with foie gras, duck liver, gizzards, three mustards

JAMON SERRANO, CECINAS PABLO, 60GR

spanish airdried ham, rock melon, wine reduction

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 AU PISTOU

hearty vegetables, tomatoes, white beans, basil pesto

SOUPE A L'OIGNON GRATINÉE

country bread crouton, emmental cheese crusted

BISQUE DE CREVETTES

roasted shrimp and tomato bisque, diced fennel

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

LES ŒUFS

DUTCH BABY PANCAKE

two sunny side up eggs, pork or beef ham, sliced avocado
tomato provençale

OMELETTE PARISIENNE

pork or beef ham, mushrooms, emmenthal, parsley, sourdough

WHISKEY SCRAMBLED EGGS

pork or beef ham, brie cheese, spinach, fresh herbs on croissant

POACHED EGGS AVOCADO

roasted tomato, toasted sourdough, side mousseline sauce

POACHED EGGS BENEDICTE

pork or beef ham, spinach, brioche muffin, mousseline sauce

SMOKED SALMON RÖSTI, POACHED EGG

shredded potatoes, butter crusted
herring caviar, hollandaise sauce fresh herbs

Croque & Burger

CROQUE MONSIEUR OU MADAME

pork or beef ham, emmenthal, dijon mustard, country bread

BEEF BURGER, CHARGRILLED

bell pepper relish, lettuce, tomato, toasted bun

add on: onions / mushrooms / fried egg

cheese

bacon

CONDIMENTS

BELGIUM FRIES

TRUFFLE FRIES

GRATIN DAUPHINOIS

YORKSHIRE PUDDING

CREAMED SWEET CORN

CREAMED LEAF SPINACH

SALADES & 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

ORANGE RICOTTA SALAD, pistachio, beetroot, black olive, fresh herbs, balsamic

SALT KISSED SALMON CRUDO, avocado, quail eggs, balsamic pearls, lime gel dressing

TUNA CRUDO BASQUAISE, tomato, capsicum, cucumber salad, burnt toast lemon dressing

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

PASTA & RISOTTO

ANGEL HAIR AGLIO OLIO, herb dried tomatoes, basil, pine nuts, pinch of chili, pesto

SPAGHETTI BOLOGNAISE, minced beef tomato ragout, mushrooms, fresh herbs, parmesan

SPAGHETTI VONGOLE & BOTTARGA, clams, white wine, parsley, chili flakes, shaved bottarga

HALF BAMBOO LOBSTER FETTUCINE, green asparagus, truffle, parmesan cream, fresh herbs

BEEF SHORT RIB RAGÙ SPAGHETTI, slow braised short rib, crushed vegetable sauce, parmesan

FARFALLE CARBONARA, sautéed pork or beef ham, peas, parmesan, poached egg

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

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

SCHIACCIATA

pork or beef ham, mozzarella, charred eggplant, rocket lettuce

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", pan seared, caper lemon butter, green asparagus, whipped potatoes

ROCK LOBSTER TAIL, urchin butter sauce, toasted fregola, calamari, lemon zest, young spinach, asparagus

POULTRY

CHICKEN BREAST SCHNITZEL, truffled hazelnut romesco, soft poached egg, fried capers, whipped potatoes

COQ AU VIN, provincial red wine braised chicken leg, duck lardons, onions, mushrooms, butter whipped potatoes

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

SIGNATURE GRILLS

RIB EYE GRILLÉE "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

iconic tarragon butter sauce

OR POIVRE FLAMBÉ

brandy flambeed pepper sauce

CHATEAUBRIAND DOUBLE, 450 GR

beef tenderloin, black angus - aust, béarnaise sauce, cabernet wine jus
pôellée of fine beans, sautéed mushrooms, herbed potatoes

ENTRECÔTE DOUBLE GRILLÉE, 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 GRILLÉE, 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

STEAK "RELAIS DE VENISE", striploin, iconic tarragon butter sauce, belgian fries

STEAK "AU POIVRE FLAMBÉ", striploin, brandy flambeed, black pepper cream sauce, belgian fries

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, whipped potato

US BEEF SHORT RIB, braised & chargrilled, signature steak house, horseradish, broccoli & cheese whipped potatoes

LAMB

LAMB RACK, THYME CRUSTED, crisp shredded potato, green pea mousseline, young carrots, jus

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, apple cider

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