

Le QUARTIER

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

CRUDO

SALT KISSED SALMON

avocado, quail eggs, balsamic pearls, lime gel dressing

TUNA CRUDO BASQUAISE

tomato, capsicum, cucumber salad, burnt toast lemon dressing

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

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

CRAB CAKES, PAN SEARED

lettuce, egg mimosa, preserved lemon dressing

Huîtres et Caviar

oysters & caviar

MATOYA LIVE OYSTERS - JAPAN

served iced on the half shell shallot mignonette, lemon wedges

CAVIAR, PRUNIER OSCIETRA

served with blinis, chopped egg traditional garnishes

Foie Gras

foie, 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

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

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

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

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
RELAISE DE VENISE OR **POIVRE FLAMBÉ**
iconic tarragon butter sauce brandy flambeed pepper sauce

CHATEAUBRIAND DOUBLE, 450 GR

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

ENTRECÔTE DOUBLE GRILLÉE, 600 GR

free range prime black angus #5 - aust, béarnaise sauce, cabernet wine jus pœllée 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 pœllée of fine beans, mushrooms, potato gratin, garlic, tomato, romaine

BEEF

STEAK "RELAISE 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, pœllée of fine beans, mushrooms, whipped potato

US BEEF SHORT RIB, braised and chargrilled, signature steak sauce, horseradish, broccoli and 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 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

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