

Le QUARTIER

LES PETITS PLATS

ideal to share for the table

BAKED OLIVES black and green olives, peppers, roasted garlic, lemon, herbs	96
CALAMARI FRITTI fried squid rings, mushrooms, jalapeño, harissa mayonnaise	186
FRIED PIGS EAR CRACKLINGS 🍷 mushrooms, dill pickle, remoulade dipping sauce	186

Escargot Le Quartier 186

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

CHARCUTERIE & DELICATESSEN

FONDUE PARMESAN parmesan cheese croquettes, fried parsley, lemon	186
🍷 JAMON SERRANO, CECINA PABLO, 60GR 🍷 spanish airdried ham, rock melon, wine reduction	274
🍷 PÂTÉ DE CANARD EN CROÛTE 🍷 specialty duck terrine baked in pastry crust filled with foie gras, duck liver, gizzards, three mustards	182
🍷 ASSIETTE DE CHARCUTERIE 🍷 jamón serrano, white ham, chorizo picante air dried italian salami, pâté en croûte	398
ASSIETTE DE FROMAGE port salut, italian goat cheese, danish blue french brie, emmenthal, parmesan	398
🍷 ASSIETTE DE CHARCUTERIE & FROMAGE 🍷 jamón serrano, white ham, chorizo picante port salut, french brie, emmenthal, parmesan	398

SOUPE

PARISIAN MUSHROOM SOUP truffled duxelle, lightly creamed, white truffle oil	96
🍷 SOUPE A L'OIGNON GRATINÉE country bread crouton, emmental cheese crusted	116
BISQUE DE CREVETTES roasted shrimp and tomato bisque, diced fennel	116

SALADES ET ENTRÉES

🍷 HEIRLOOM TOMATO SALAD, AVOCADO HUMMUS charred cucumber, cannellini beans, pumpkin seed pesto	152
"SALADE VERTE" OF GOURMET LETTUCES shaved fennel, green apple, raspberry poppy dressing	136
CAESAR SALAD, YOUNG ROMAINE HEARTS soft boiled egg, anchovy parmesan dressing, croûtons	136
ROASTED BEETROOT SALAD, BLUE CHEESE honed walnuts, rocket lettuce, red wine vinaigrette	168
🍷 ORANGE RICOTTA SALAD pistachio, beetroot, black olive, fresh herbs, balsamic	168
🍷 GREEN ASPARAGUS "FLAMANDE" chopped egg butter sauce, pinch of nutmeg, parsley	216
🍷 CRAB CAKES, PAN SEARED lettuce, egg mimosa, preserved lemon dressing	268

Huîtres et Caviar

oysters & caviar

HUÎTRES, CREUSE 226 / 2PC
served iced on the half shell
shallot mignonette

CAVIAR, SEVRUGA IMPERIAL 1.696 / 30GR
served with blinis, chopped egg
traditional garnishes

Cuisse de Grenouille

FROG LEGS "AU PERNOD" 286
duck prosciutto, sautéed mushrooms, young spinach

Foie Gras

foie gras, strasbourg - france

FOIE GRAS TORCHON, PURE 100% 546
duck liver terrine, fig orange compote
cacao nips, toasted brioche, petit herb salad

🍷 **FOIE GRAS POÊLÉ "CASSIS"** 586
pan seared, signature black currant sauce
caramelized apples, toasted brioche, petit herb salad

Boudin Noir

BLACK PUDDING, PARIS - FRANCE 🍷 286
cider sauce, onions, caramelized apples, crisped bacon

SEAFOOD

SALMON STEAK, GRILLÉE , lemon thyme risotto, asparagus, soy peas, spinach, parmesan cheese	342
AUSTRALIAN SEABASS , roasted on the bone, asparagus, spinach salad, whipped potatoes	368
BOUILLABAISE À L'AÏOLI , prawns, scallops, mussels, calamari, fish, fennel, garlic sauce and toast	356
🍷 DOVER SOLE "MEUNIÈRE" , 450GR, pan seared, caper lemon butter, green asparagus, whipped potatoes	218 / 100GR

POULTRY

POULET RÔTI AU THYM , roasted half chicken, pot vegetables, young potatoes, thyme jus	264
🍷 CONFIT DE CANARD , duck leg, honey mustard, fine beans, mushrooms, spinach, young potatoes	276

SIGNATURE GRILLS

RIB EYE GRILLÉ "BÉARNAISE", 300 GR 658
free range prime black angus #5 - aust, béarnaise sauce
roasted garlic and tomato, charred romaine, balsamic, jacket potato

STRIPLOIN ON THE BONE, WAGYU #6, 350 GR 956
full blood sire, 400 day grain-fed, queensland, aust, chimicurri
roasted garlic and tomato, charred romaine, balsamic, jacket potato

CONTRE-FILET "RELAIS DE VENISE" 400 GR 892 (to share)
pastured grain fed black angus - aust striploin, chargrilled
covered in iconic tarragon butter sauce, belgian fries

ENTRECÔTE DOUBLE GRILLÉ, 600 GR 1.482 (to share)
free range prime black angus #5 - aust, béarnaise sauce, cabernet wine jus
poêlée of fine beans, mushrooms, potato gratin, garlic, tomato, romaine

TOMAHAWK GRILLÉ, 1.5 KG 2.258 (to share)
black angus #3+, dry aged, 200 days grain fed - aust, béarnaise sauce, cabernet wine jus
poêlée 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	372
TENDERLOIN "PERIGUEUX" WAGYU #6 , truffle duck liver sauce, poêlée of fine beans, mushrooms, whipped potato	658
🍷 US BEEF SHORT RIB , braised and chargrilled, signature steak sauce, horseradish, broccoli and cheese whipped potatoes	372
WAGYU CHEEKS "BOURGUIGNON" , red wine braised, cipollini onions, mushrooms, duck lardons, whipped potato	382
OSSOBUCO ALLA MILANESE , wine braised veal shank, tomatoes, mirepoix, fresh herbs, saffron risotto	396

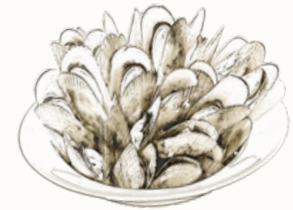
LAMB

🍷 LAMB CHOP, "DIJONNAISE" , mustard crusted, garlic thyme jus, romaine, tomato, garlic, jacket potato	496
LAMB SHANK "RÔTI À L'AIL" , roasted on the bone, garlic thyme jus, plenty pot vegetables, young potatoes	362

PORK

🍷 PORK BELLY KUROBUTA , crisp roasted, mushroom & caramelized onion risotto, soy peas, apple cider sauce 🍷	312
PORK CHOP KUROBUTA , creamed black pepper sauce, charred romaine, tomato, garlic, jacket potato 🍷	346
PORK RIBS BARBECUED, USA , barbecue sauce smothered, charred romaine, tomato, garlic, jacket potato 🍷	346

MOULES



imported black shell mussels

MOULES MARINIÈRE white wine, celery, onions, plenty parsley, fresh herbs	286
MOULES PROVENÇALE white wine, tomato concassé, mushrooms, onions, herbs	286
MOULES POULETTE white wine, cream, mushrooms, onions, parsley, fresh herbs	286

PIZZA

hand pulled, wood stone oven baked

MARGHERITA fresh mozzarella, tomato oregano sauce, parmesan, basil	168
SEAFOOD PIZZA shrimp, crabmeat, squid, bell peppers, tomato oregano sauce	246
🍷 WHITE HAM & TRUFFLE OIL green pea pesto, mushrooms, leaf spinach, tomato, pine nuts	246
DUCK PROSCIUTTO PIZZA duck lardons, mushrooms, peas, onions, carbonara sauce	246

PASTA

🍷 ANGEL HAIR AGLIO OLIO herb dried tomatoes, basil, pine nuts, pinch of chili, pesto	136
SPAGHETTI VONGOLE & BOTTARGA clams, white wine, parsley, chili flakes, shaved bottarga	246
🍷 HALF BAMBOO LOBSTER FETTUCINE green asparagus, truffle, parmesan cream, fresh herbs	336
SALMON PARMESAN FETTUCINE mushrooms, fennel, spinach, soy peas, egg, lump caviar	246
BEEF SHORT RIB RAGÙ SPAGHETTI slow braised short rib, crushed vegetable sauce, parmesan	232

RISOTTO

italian arborio rice

🍷 MUSHROOM RISOTTO truffled duxelles, soy peas, fresh herbs, rocket lettuce	196
SPANISH SAFFRON RISOTTO white wine, parmesan, beurre blanc, rocket lettuce	248
<i>add on:</i>	
<i>tiger prawns trio</i>	92
<i>chicken escalope, chargrilled</i>	68

CONDIMENTS

BELGIUM FRIES 78	YORKSHIRE PUDDING 78
TRUFFLE FRIES 88	CREAMED SWEET CORN 88
GRATIN DAUPHINOIS 96	CREAMED LEAF SPINACH 88

Weekend Brunch

FROM 10.30 AM - 15.00 PM

POT-ROAST OF BLACK ANGUS BEEF

Saturday, Sunday & Public Holiday