

Le QUARTIER

"simplicity is the ultimate sophistication"

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
PÂTE 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, emmenthal cheese crusted	116
BISQUE DE CREVETTES roasted shrimp and tomato bisque, diced fennel	116

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

LES ŒUFS

OMELETTE PARISIENNE pork or beef ham, mushrooms, emmenthal, parsley, sourdough	178
WHISKEY SCRAMBLED EGGS pork or beef ham, brie cheese, spinach, fresh herbs on croissant	178
BEEF HASH, FRIED EGGS beef, potato and onion hash, roasted tomato, beans, croissant	178
POACHED EGGS AVOCADO roasted tomato, toasted sourdough, side mousseline sauce	164
POACHED EGGS BENEDICTE pork or beef ham, spinach, brioche muffin, mousseline sauce	178
POACHED EGGS NORVÉGIENNE smoked salmon, spinach, brioche muffin, mousseline sauce	198

Croque & Burger

CROQUE MONSIEUR OU MADAME +18 pork or beef ham, emmenthal, dijon mustard, country bread	186
BEEF BURGER, CHARGILLED bell pepper relish, lettuce, tomato, toasted bun	186
<i>add on:</i> onions / mushrooms / fried egg	18
<i>cheese</i>	22
<i>bacon</i>	38

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

SALADES & 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 , honied 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

PASTA & RISOTTO

ANGEL HAIR AGLIO OLIO , herb dried tomatoes, basil, pine nuts, pinch of chili, pesto	136
PUMPKIN TORTELLINI , ricotta herb filling, mushrooms, sage butter sauce	218
SPAGHETTI BOLOGNAISE , minced beef tomato ragout, mushrooms, fresh herbs, parmesan	188
SPAGHETTI VONGOLE & BOTTARGA , clams, white wine, parsley, chili flakes, shaved bottarga	246
FETTUCCINE ROSÉ , crushed tomato, ricotta creamed, basil, rocket lettuce	172
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
FARFALLE CARBONARA , sautéed pork or beef ham, peas, parmesan, poached egg	188
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> tiger prawns trio	92
<i>chicken escalope, chargrilled</i>	68

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, fennel seeds, carbonara sauce	246

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
pôllée 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
pôllée of fine beans, mushrooms, potato gratin, garlic, tomato, romaine

BEEF & VEAL

STEAK TARTARE, SERVI CRU , parisian style minced beef, well-seasoned served raw, belgium fries, petit salad	372
TENDERLOIN "PERIGUEUX" WAGYU #6 , truffle duck liver sauce, pôllée of fine beans, whipped potato	658
US BEEF SHORT RIB , braised & chargrilled, signature steak house, horseradish, broccoli & cheese whipped potatoes	372
WAGYU CHEEKS "BOURGUIGNON" , red wine braised, 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, 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