

LUNCH MENU

CUISINE GOURMANDE | PLATS À PARTAGER

Carte du Déjeuner

FAITS MAISON | RECETTES TRADITIONNELLES

HORS D'OEUVRES

A CONVIVIAL START TO THE MEAL, MADE FOR SHARING



ESCARGOTS À LA BOURGUIGNONNE 37

½ dozen pieces — shell-less escargots baked with garlic and herbs butter, lemon zest



CALAMARS FRITS 36

Deep-fried calamari served with rémoulade sauce and pickled onions



BOLES DE PICOLAT 39

French Catalonia-style beef meatballs braised in a rich tomato, lingot beans and olive sauce

OSCIETRA STURGEON CAVIAR* (30GR) 398

Served with fromage frais and homemade brioche



CHEESE CROMESQUIS 34

Deep-fried cheese balls with thyme infused honey dip



SMOKED COD ROE TARAMA* 46

Topped with trout roe and extra virgin olive oil, served with homemade socca chips

CROQUETTES DE BOEUF 37

Breaded beef and potato bites, garlic cream and truffle oil

L'INCONTOURNABLE

Homemade Bread and Butter Service

✂ LÉON'S BREAD 15

✂ ASSORTED BREAD BASKET 31

Léon's bread, whole-wheat rustic bread, Provençal fougasse



Served with
CHARENTES-POITOU
AOP PAMPLIE BUTTER

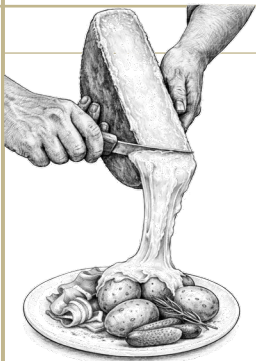
Topped with
FLEUR DE SEL

ADD-ON SPREAD



PÂTÉ DE FOIE DE VOLAILLE MAISON +15

Homemade chicken liver pâté



MELTED CHEESE SPECIALTY

✂✂ Raclette

One scrape of melted cheese poured on confit and baked baby potatoes, gherkins, and pickled onions

CHOICE OF CHEESE

RACLETTE AOP DE SAVOIE 49 | TOMME LE MONTAGNOU 51 | MORBIER AOP 57

✂ ADD: CHICKEN SAUSAGE 15 | BEEF SAUSAGE 23 | BEEF PASTRAMI 16 | TURKEY HAM 14 | ✂ CONFIT MUSHROOMS 11 | SMOKED DUCK 12

SCAN TO
VIEW FOOD
PHOTOS



LES SALADES

✂ ROASTED GREEN ASPARAGUS SALAD 43

Served chilled with sauce gribiche (chopped eggs, herbs and pickles)



SALADE DE MESCLUN 31

Mixed leaves salad, lemon and garlic vinaigrette



✂ SALADE DE TOMATES 42

Momotaro and heirloom tomatoes, strawberry, fresh herbs, jus de tomate



✂ SALADE NIÇOISE

(TO SHARE)

Crudités, house-made tuna confit and boiled eggs, with garlic and anchovy vinaigrette. Prepared tableside



72

CLASSIC APPETISERS

SPÉCIALITÉ DE LA MAISON



CLASSIC BEEF TARTARE* 74

Prepared tableside and served with toasted baguette



ROASTED BONE MARROW 86

2 pieces served with lemon persillade and toasted whole-wheat rustic bread

TERRINE DE FOIE GRAS* 108

Fresh truffle, fig jam, homemade brioche

FRENCH ONION SOUP 39

Covered with gratinated Emmental cheese



MARINATED SMOKED HERRING* 48

(HARENG POMMES À L'HUILE)

Served warm with potatoes, carrots, onions and vinaigrette



Chef's recommendations



Contains shellfish



Gluten-free



Contains nuts



Vegetarian — may contain eggs and/or dairy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Disclaimers

For your comfort, please inform us of any allergies or intolerances.
Our team will be happy to assist you with your selection.

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LUNCH MENU

CUISINE GOURMANDE | PLATS À PARTAGER

Carte du Déjeuner

FAITS MAISON | RECETTES TRADITIONNELLES

STEAK FRITES*

ALL STEAK ARE SERVED WITH HOMEMADE FRENCH FRIES

  **STEAK BÉARNAISE** (300GR) 218

Black Angus rib-eye served with homemade sauce béarnaise

 **STEAK PARISIEN** (250GR) 152

Sliced Black Angus striploin served with signature Café de Paris butter

 **TUNA STEAK AU POIVRE** (180GR) 213

Seared bluefin tuna chutoro steak with French green peppercorn sauce (contains beef stock)

Optional: flambéed with Cognac +rm23

LIMITED

 **Côte de Boeuf**

Australian Black Angus prime-rib steak with a choice of 3 sauces

RM 76 / 100 GR

ADD: SAUCE AU POIVRE RM22 | PÉRIGUEUX SAUCE RM23 | OTHER SAUCES RM13

PÂTES ET RIZ

PLEASE LET US KNOW YOUR PREFERRED PASTA/RICE TEXTURE

  **LANGOUSTE PASTA** 91 (HALF) / 172 (WHOLE)

Corsica-style crustacean sauce linguine with grilled spiny lobster

 **TAGLIATELLES AUX MORILLES*** 63

Creamy morel mushroom sauce, roasted asparagus, egg yolk

  **PROVENÇAL LAMB STEW RISOTTO** 84

Lemony risotto topped with slow-braised lamb and tomato stew

  **PÂTES À LA PIPERADE** 59

Rigatoni with roasted pepper, tomato, onions, espelette chili, olives and almonds.

Topped with grated Ossau-Iraty AOP Cheese

ACCOMPANIMENTS

POMMES PONT-NEUF 26

Extra thick-cut fries, fried in beef tallow

 **HOMEMADE FRENCH FRIES** 17

 **CLASSIC POTATO PURÉE** 18

  **CARAMELISED BRUSSELS SPROUTS** 19

  **SPINACH À LA CRÈME** 18

SPÉCIALITÉ

 **TRUFFLE CREAM FRIES**

Truffle French fries
topped with truffle cream and
grated Mimolette AOP cheese

35

CLASSIC MAINS

SIGNATURE

 **Aligot-Saucisse**

POMMES ALIGOT WITH A CHOICE OF
CHICKEN SAUSAGE OR BEEF SAUSAGE (+RM12)

Silky, garlicky mashed potatoes blended with melted
tomme fraîche cheese, stretched in classic Auvergne-style

78

  **HACHIS PARMENTIER** 122

Slow-braised beef and mushroom fricassée topped with potato purée and bone marrow

 **DUCK LEG CONFIT** 78

Thyme flavoured jus, caramelised apple, warm watercress

PAN SEARED SALMON FILLET* 68

Served with sauce Dugléré (diced tomato, butter and fish stock reduction)

 **POISSON EMPEREUR PANÉ*** 64

Breaded orange roughy fish mousseline, crab emulsion and tartare sauce

 **CHICKEN CORDON BLEU** (TO SHARE) 96

Breaded chicken, beef ham, Comté AOP cheese, served with a petite salade

 **RATATOUILLE** 57

Confit byaldi style, served with zucchini beignets

ROASTED CHICKEN LEG* 61

Served with chicken jus, anchovy mayonnaise, and romaine lettuce

TRUFFLED CROQUE-MONSIEUR 77

Beef ham, melted cheese and truffle layered between toasted bread

LIMITED

  **Homard Entier**

Charcoal-grilled lobster served with crème d'ail (garlic cream)
453

Catch of the Day

Charcoal-grilled, paired with a sauce chosen to complement the catch
MP

LES DESSERTS

  **VACHERIN GLACÉ** 37

French meringue, vanilla ice-cream, Chantilly, raspberry coulis

   **MOUSSE AU CHOCOLAT*** 45

Served tableside with Chantilly and chocolate shavings

 **CRÈME BRÛLÉE** 29

Classic vanilla custard

 **PISTACHIO PARIS-BREST** 42

Choux pastry with pistachio mousseline cream and pralines

CRÊPES SUZETTE 39

Prepared tableside. Optional: Flambéed with Grand Marnier +rm25

  **LA PROFITEROLE** 43

Choux au craquelin, vanilla ice-cream, Chantilly, chocolate sauce

 **TARTE FINE "TATIN"** 38

Thin caramelized apple tart topped with cinnamon ice cream and crème anglaise

ICE CREAMS, SORBETS, AND COUPES GLACÉES

Menu available at your convenience

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DINNER MENU

CUISINE GOURMANDE | PLATS À PARTAGER

Carte du Dîner

FAIT MAISON | RECETTES TRADITIONNELLES

HORS D'OEUVRES

A CONVIVIAL START TO THE MEAL, MADE FOR SHARING



ESCARGOTS À LA BOURGUIGNONNE 37

½ dozen pieces — shell-less escargots baked with garlic and herbs butter, lemon zest



CALAMARS FRITS 36

Deep-fried calamari served with rémoulade sauce and pickled onions



BOLES DE PICOLAT 39

French Catalonia-style beef meatballs braised in a rich tomato, lingot beans and olive sauce

OSCIETRA STURGEON CAVIAR* (30GR) 398

Served with fromage frais and homemade brioche



CHEESE CROMESQUIS 34

Deep-fried cheese balls with thyme infused honey dip



SMOKED COD ROE TARAMA* 46

Topped with trout roe and extra virgin olive oil, served with homemade socca chips

CROQUETTES DE BOEUF 37

Breaded beef and potato bites, garlic cream and truffle oil

L'INCONTOURNABLE

Homemade Bread and Butter Service

LEON'S BREAD 15

ASSORTED BREAD BASKET 31

Léon's bread, whole-wheat rustic bread, Provençal fougasse



Served with
CHARENTES-POITOU
AOP PAMPLIE BUTTER

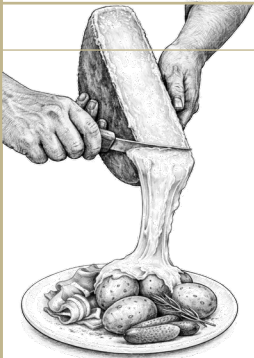
Topped with
FLEUR DE SEL

ADD-ON SPREAD



PÂTÉ DE FOIE DE VOLAILLE MAISON +15

Homemade chicken liver pâté



MELTED CHEESE SPECIALTY

Raclette

One scrape of melted cheese poured on confit and baked baby potatoes, gherkins, and pickled onions

CHOICE OF CHEESE

RACLETTE AOP DE SAVOIE 49 | TOMME LE MONTAGNOU 51 | MORBIER AOP 57

ADD: CHICKEN SAUSAGE 15 | BEEF SAUSAGE 23 | BEEF PASTRAMI 16 | TURKEY HAM 14 | CONFIT MUSHROOMS 11 | SMOKED DUCK 12

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CLASSIC APPETISERS



SEAFOOD BISQUE 47

Rich and creamy blended seafood soup, topped with puff pastry



ROASTED BONE MARROW 86

2 pieces served with lemon persillade and toasted whole-wheat rustic bread

FRENCH ONION SOUP 39

Covered with gratinated Emmental cheese



PAN SEARED FOIE GRAS 85

Poached pear, apple compote

TERRINE DE FOIE GRAS* 108

Fresh truffle, fig jam, homemade brioche



TOP ANY DISH OF YOUR CHOICE WITH PAN SEARED FOIE GRAS +RM72

SPÉCIALITÉ DE LA MAISON



CLASSIC BEEF TARTARE* 74

Prepared tableside and served with toasted baguette



ROASTED GREEN ASPARAGUS SALAD 43

Served chilled with sauce gribiche (chopped eggs, herbs and pickles)



VELOUTÉ OF MUSHROOMS* 41

Cep and white button mushroom creamy soup, served with a poached egg and croutons



SALADE DE MESCLUN 31

Mixed leaves, lemon and garlic vinaigrette



MARINATED SMOKED HERRING* 48

(HARENG POMMES À L'HUILE)

Served warm with potatoes, carrots, onions and vinaigrette



Chef's recommendations



Contains shellfish



Gluten-free



Contains nuts



Vegetarian — may contain eggs and/or dairy

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  STEAK BÉARNAISE (300GR) 218

Black Angus rib-eye served with homemade sauce béarnaise

 T-BONE STEAK AU BEURRE (650GR | LIMITED) 521

Black Angus T-Bone steak cooked in and served with beurre noisette (brown butter), à la Lyonnaise

 STEAK AU POIVRE (180GR) 177

Black Angus tenderloin, French green peppercorn sauce
Optional: flambéed with Cognac +rm23

 STEAK PARISIEN (250GR) 152

Sliced Black Angus striploin served with signature Café de Paris butter

BAVETTE À L'ÉCHALOTE (400GR) 310

Australian Wagyu flank thinly sliced tableside and served with shallots sauce

TOURNEDOS ROSSINI (180GR) 279

Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgueux

LIMITED

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Lemony risotto topped with slow-braised lamb and tomato stew

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 DUCK LEG CONFIT 78

Thyme flavoured jus, caramelised apple, warm watercress

PAN SEARED SALMON FILLET* 68

Served with sauce Dugléré (diced tomato, butter and fish stock reduction)

 POACHED POISSON EMPEREUR* 192

Orange roughy fish, sturgeon caviar and smoked herring roe beurre blanc

 RATATOUILLE 57

Confit byaldi style, served with zucchini beignets

ROASTED CHICKEN LEG* 79

Served with foie gras Albufera sauce and topped with grated foie gras
Optional: flambéed with Port Wine +rm19

 GRILLED LUMINA LAMB SIRLOIN* 147

Served with classic lamb jus and crème d'ail (garlic cream)

ACCOMPANIMENTS

POMMES PONT-NEUF 26

Extra thick-cut fries, fried in beef tallow

 HOMEMADE FRENCH FRIES 17

 CLASSIC POTATO PURÉE 18

  CARMELISED BRUSSELS SPROUTS 19

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