



Oyster

6 pcs Gillardeau N° 5	960
6 pcs Gillardeau N° 3	1,350

Cheese & Cold Cuts

Cheese Selection of 2	340
Cheese Selection of 3	490
Cheese Selection of 5	790

Ask for a tour of our cheese counter

Parma Ham	320
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24 months dried cured Italian ham

Truffle Parma Ham	480
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24 months dried cured Italian ham with black truffle

Cold Cut Board	940
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Choice of 5 cold cuts

G-Board	940
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Choice of 3 cheeses & 3 cold cuts

Jamón Iberico "Pata Negra"	980
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48 months dried cured ham

Scarlett Board	1,720
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Choice of 5 cheeses & 5 cold cuts, 1 pâté

Pâtés & Terrines

Pâté de Campagne	510
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Kurobuta pork, Cognac, house seasoning

Pork Rilette	580
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Slow cooked confit pork paté

Le Pâté en Croûte	580
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Kurobuta pork, French foie gras, in house-made puff pastry

Foie Gras Terrine	790
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A Southwestern French recipe using duck foie gras

Foie Gras Duo	990
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Pan-seared foie gras served with foie gras terrine

Terrines & Pâtés Board	990
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Chef's selections

First Impressions

Sardines en Boîte	480
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Spanish sardines (served in can), toast, salted butter

Niçoise Salad	480
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Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil

Tasmanian Smoked Salmon	510
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Oak-smoked Tasmanian salmon, served with shallot, sour cream, boiled egg, sourdough bread

Burrata Salad	520
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Burrata cheese, candy tomato, basil, balsamico

Lyonnaise Salad	580
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Smoked duck breast, duck gizzard, foie gras terrine diced, poached egg, bacon, frisée lettuce

L'Os à Moelle	580
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Bone marrow, tomato confit, chimichurri

Le Crabe Royal d'Alaska	620
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Alaskan King Crab, mango and avocado

Burgundy Snails	680
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6 pieces, baked in garlic and parsley butter

Pan Seared Foie Gras	790
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Pork belly confit, artichoke, mustard sauce

Lobster Caesar Salad	1,200
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Half Maine Lobster, cos lettuce, pumpkin seeds, bacon, Caesar dressing

Dinner

Ask for our daily specials

Please inform our staff of any food allergies prior to placing your order.

Tartares

Salmon	480
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Salmon, lime, argan oil, smoked à la minute, served with French fries and salad

Tuna	480
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Soy sauce, wasabi, ginger and coconut, served with French fries and salad

Beef Tartare 'à la Montmartre'	780
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Hand-cut raw beef tenderloin, served with French fries and salad

Soups

Traditional French Onion Soup	310
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Beef consommé with Gruyère cheese and croûtons

Lobster Bisque	370
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Cream emulsion covered in a puff pastry dôme

Truffle & Mushroom Soup	410
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Porcini, 63 degrees perfect egg

From The Grill

AUSTRALIAN WAGYU BEEF, 4-6 WEEKS DRY AGED

Rib Eye 250g.	1,650
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Striploin 350g.	1,850
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La Côte de Bœuf 1kg.*	3,300
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Prime Rib with bone

AUSTRALIAN WAGYU BEEF, GRAIN FED

Rib Eye 250g.	1,350
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Tenderloin 250g.	1,550
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Le Châteaubriand 600g.*	2,950
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Tenderloin center-cut

Tomahawk 1kg.*	3,200
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Grain fed

AUSTRALIAN ANGUS BEEF, GRASS FED

Striploin 250g.	1,150
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Rib Eye 250g.	1,250
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Tenderloin 250g.	1,450
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*Served with béarnaise, black pepper, blue cheese sauce and potato wedges

AUSTRALIAN LAMB

Organic Lamb Chops	990
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Served with potato mille feuilles and red wine sauce

KUROBUTA PORK

Kurobuta Tomahawk 800g.	1,150
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Served with potato wedges and chimichurri sauce

On The Side

220

Creamy spinach, mesclun salad, French fries, mushroom fricassée, mixed vegetables, ratatouille, mashed potatoes, garlic bread, sautéed French beans, sautéed asparagus, sautéed Brussel sprouts

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From The Land

Le Confit de Canard	680
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Duck leg confit, sautéed potatoes, duck jus

Le Coquelet de Ferme Rôti aux Herbes de Provence	880
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Roasted baby chicken, Provençal herbs, truffle mashed potatoes

Lamb Shank	760
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Slow cooked in natural jus, mashed potatoes, seasonal vegetables

La Joue de Boeuf	850
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12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes

From The Ocean

Tasmanian Salmon	820
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Sautéed kale, ginger carrot coulis

La Quenelle de Brochet	860
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Pike fish dumpling mousse, Chardonnay sauce

Mediterranean Sea Bass	1,100
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Meunière, whole or fillet served with crushed potatoes

Pan-Seared Snow Fish	1,200
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Chiang Mai risotto

Scallops d'Hokkaido	1,300
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Parmigiano Reggiano & truffle cream

Grilled Maine Lobster	2,200
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Sautéed potato, grilled lemon

From The Garden

Grilled Seasonal Vegetables	310
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Charcoal grilled, tomatoes, garlic

Roasted Cauliflower	320
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Tomato and garlic sauce

Eggplant Miso	380
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Grilled, miso glazed, soy sauce, Sambal, roasted black and white sesame

Quinoa Risotto	480
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Pumpkin, chickpeas, tomato, coconut milk

Pastas & Risotto

Bolognese	440
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Minced beef, tomato sauce, house-made fettuccine

Carbonara	440
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Cream, crispy bacon, egg, house-made fettuccine

Truffle Risotto	440
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Risotto rice, asparagus, mushrooms

Scampi Aglio e Olio	480
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Prawns, red chili, pepper, house-made fettuccine

Vongole	480
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Atlantic clams, white wine sauce, house-made fettuccine

Truffle Mac & Cheese	540
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House-made macaroni cooked in truffle flavour & Comte cheese