

PANIER DE PAIN

Bread, Lescure Butter, Castello Extra Virgin Olive Oil 6

LES FRUITS DE MER

LES HUÎTRES FRAÎCHES ½ DOZEN 19 1 DOZEN 36

Coffin Bay Pacific Oysters
Stradbroke Island Rock Oysters

CAVIAR – GARNITURE CLASSIQUE

Caviar 5 g or 10g Oscietra - Traditional Garnish 57 115

ENTRÉE

L'ESCARGOT

Glasshouse Mountains | Anchovy & Sage 29
French Imported | Garlic & Parsley 19

LE FOIE GRAS

Duck Foie Gras Lobe, Poached Purple Fig, Peach Purée 43

L'ASSIETTE DE CHARCUTERIE

Prosciutto di Parma, Rabbit Terrine, Wagyu Bresola, Cantimpalo, Confit Onion, Cornichons 25

LA TRUITE

Cured Ocean Trout, Crème Fraiche Ice Cream, Caperberries, Radish 22

LES NOIX ST JACQUES

Scallops, Champagne Sabayon, Black Winter Truffle, Sorrel 24

LE HOMARD AU BEURRE

Lobster, Tomato Consommé, Jerusalem Artichoke, Sterling Caviar 27

LE PIGEONNEAU

Squab Breast, Carrot Purée, Beetroot, Zucchini Flowers 27

LA SALADE

Duck Egg, Walnuts, Chèvre, Parsley, Purple Basil, 20 Year-Old Balsamic 21

LES PLATS PRINCIPAUX

LE FAUX-FILET DE BŒUF "WAGYU"

Wagyu Beef Sirloin 6, Lentils, Lemon Segments, Parsnip Purée 41

LE MAGRET DE CANARD

Duck Breast, Duck Neck Sausage, Borlotti Beans, Morels, Snail Butter 40

LA SÉRIOLE

Yellowtail Kingfish, Asparagus, Avruga Caviar, Crème Fraiche, Radish 38

LE LAPIN

Rabbit Loin with Cloves & Mustard, Sweet Potato, Confit Garlic, Frisée 38

LA BOUILLABAISSE TRADITIONNELLE

Bouillabaisse – Leader Prawns, Market Fish, Scallops, Mussels, Clams, King Crab 36

LA TRUITE DE MER

Ocean Trout, Red Emperor Broth, Spring Vegetables, Farfalle, Quail Egg 37

LE CHEVREUIL

Venison, Baby Beetroots, Garlic Purée, Olives, Watercress 41

LE CANAROLI À LA TRUFFE NOIRE

Canaroli of Black Winter Truffle, Truffled Pecorino 37

Fennel Gratin w Gruyere 9

Rocket & Parmigiano Reggiano, 20 Year Old Balsamic 7

French Beans, Cavolo Nero, Asparagus, Garlic 9

Pommes Frites with Aioli 9

CHEF'S CHOICE DEGUSTATION | 7 courses 105 | with matched wine 165

LES FROMAGES | ALLOW 20 MINUTES

ROQUEFORT PAPILLON, Roquefort France, Raw Sheep's Milk 11

GORGONZOLA DOLCE, Lombardy Italy, Sheep's Milk, Cave Matured, Pungent, Dense and Spicy in Flavour 9

BRIE DE NANGIS, Cow's Milk, Meaux Region France, Ammoniac, Sharp Notes, Big Mushroomy & Butter Characters 10

PONT L' EVEQUE, F.Graindorue Normandie France, Cow's Milk, Washed Rind, Damp Mouldy Aroma, Savoury Robust Tang 11

TALEGGIO, Lombardy Italy, Cow's Milk, Soft Pressed Curd, Washed Rine, Big and Gusty, Rich & Buttery Characters. Distinct Farmyard Scent to the Nose 12

PECORINO DI VINO, Tuscany Italy, Sheeps Milk 12

CAMEMBERT DE NORMANDIE, Normandy France, Cow's Milk, Soft Velvety, Mild Saltiness and Supreme Creamy Texture 11

LE CHATZELY, Alsace, France, Smooth and Refined Tast Rind is Washed with Tokay and Gervurztraminer Wines 14

EPOISSES, Noramdy France, Cow's Milk, Strong Meaty Flavour, Orange Brown Rind 13

PYENGANA, Tasmania, Cloth Matured 12 Months, Traditional Style 11

LES DESSERTS

CRÈME BRÛLÉE 14
Vanilla Crème Brulée

ASSIETTE CHOCOLAT 16
Plate of Chocolate Desserts

SOUFFLE CHAUD AUX SAVEURS DU MOMENT 17.5
Belle Époque's Soufflé du Jour | allow 30 minutes

LA CRÊPE SUZETTE 17.5
Crêpes Flambé with Grand Marnier & Vanilla Ice Cream

LES MIGNARDISES 16
Selection of Mixed Mignardises
Coffee Profiterole
Tarte du Jour
Paris – Brest
Chocolate Eclair
Vanilla Eclair

SORBET 14
Chef's Daily Selection of Sorbet