



All day takeaway menu

LES ENTRÉES FROIDES

APPETIZERS

LE JAMBON «IBERICO DE BELLOTA» pain toasté à la tomate	
"Joselito Gran Reserva" ham with toasted bread and tomato.....	510
LE FOIE GRAS de canard en terrine aux raisins japonais et gingembre, oignons croustillants	
Classic Landes foie gras terrine with Japanese grapes, ginger and crispy onions	440
LE KING CRAB tiède en salade à l'avocat avec une mozzarella "di Bufala Campana"	
King crab & avocado salad with buffalo mozzarella and extra virgin olive oil.....	540

LES POISSONS ET LES VIANDES

FISH AND MEAT

LA SOLE cuite au teppanyaki et huile vierge	
Teppanyaki Dover sole with extra virgin olive oil.....	900
LE BLACK COD mariné au saké et au mirin, sauce au miso	
Cod fillet marinated in sake and mirin with miso sauce.....	560
LES SPAGHETTIS au homard du Maine et caviar impérial, dans une coralline épicée	
Maine lobster spaghetti with imperial caviar and coral emulsion(1 day in advance)	850
LE BŒUF WAGYU japonais tranchée	
Pan seared Kagoshima A5 Wagyu beef	1480
LA VOLAILLE en fricassée, au Château Chalon et aux jeunes légumes	
French chicken fricassee with Chateau Chalon sauce (1 day in advance)	1500

All main course come with signature mashed potato

SIDE DISHES

Risotto style rice with pimientos and vegetable couscous.....	240
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DESSERTS

Classic French fruit tart (1 day in dvance).....	400
(Peach, pear or strawberry are available for your selection)	
Flan Parisien (French custard tart, 1 day in advance).....	400

Signature bread basket for 2pax included for a single order of \$1,500 or above

Available from 11 :30 – 19 :00 daily

Last order time 18 :00

Pre-order 2 hours in advance is recommended

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