

BOUILLON

All our dishes are homemade with sustainable and organic farming products where traceability has been certified. The homemade dishes are made on site from raw products.

Please advise us if you have any allergies.
Are you vegetarian? Ask the chief for an arrangement!

- All prices are in HK dollars & subject to 10% service charge -

ENTRE AMIS

Starters

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|---|------------|
| CAVIAR KRISTAL KAVIARI & CHAMPAGNE | 898 |
| 30g Caviar Kristal Kaviari + Blinis + 2 Glasses of Champagne | |
| HUITRES (6 PCS) | 238 |
| Oysters n°3 Spécial, Prat-ar-Coum, Brittany | |
| ESCARGOT À LA BOURGUIGNONNE [ⓑ] | 128 |
| 6 Burgundy snails, butter, garlic, parsley | |
| OS À MOELLE [ⓑ] | 178 |
| Parisian grilled bones marrow | |
| SOUPE À L'OIGNON | 168 |
| French onions soup, Gruyere cheese and truffle croutons | |
| PÂTÉ EN CROÛTE | 228 |
| Pork marinated in Riesling, smoked eel, foie gras, pickles | |
| SALADE DE CRABE | 208 |
| Crab claw meat, mayonnaise, salmon roe, dill | |
| BEEF TARTARE [ⓑ] | 218 |
| 150g blonde d'Aquitaine "taillé au couteau", Classic beef tartare | |
| TERRINE DE FOIE GRAS [ⓑ] | 258 |
| Duck foie gras marinated in Gelas Armagnac | |
| RAVIOLIS D'AUBERGINES | 198 |
| Eggplant confit, butternut puree, cumin, parmesan cheese emulsion | |
| TATAKI DE THON | 228 |
| Yellowfin tuna, orange vinaigrette, hazelnut oil, arugula, walnut | |

DANS LE PRÉ

Side dishes

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| SALADE VERTE | 78 | FRENCH FRIES | 88 |
| Green salad, nuts | | | |
| RISOTTO DE COQUILLETES [ⓑ] | 168 | HARICOTS VERTS | 98 |
| Pasta, cream, Comté cheese, truffe paste | | Green beans, butter, garlic, shallot | |
| | | GRATIN DAUPHINOIS [ⓑ] | 108 |
| | | Cream baked potatoes | |

No tap water served

***NORDAQ WATER** **30**

Still or sparkling, environmentally friendly because we care about our planet, unlimited per person

LES CHOSES SÉRIEUSES

Main dishes

| | |
|---|------------|
| CUISSE DE CANARD [ⓑ] | 268 |
| Duck leg confit, apple, shiitake mushroom | |
| BOEUF BOURGUIGNON [ⓑ] | 338 |
| Beef cheek, Brussels sprouts, red wine, shallots | |
| PLUMA DE COCHON | 338 |
| Iberico pork steak, shallots, Jerusalem artichoke purée | |
| ROSSINI DE BOEUF [ⓑ] | 438 |
| Beef tenderloin, pan-fried foie gras, black truffle sauce | |
| POULPE À LA BARIGOULE | 378 |
| Octopus, artichoke, black olive, star anis, Riesling wine | |
| ST JACQUES À LA PLANCHA | 328 |
| Grilled Scallops, chorizo bellota, mango, beet, basil oil | |

DU PRODUCTEUR À L'ASSIETTE

Main courses to share

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|--|-------------|
| CARRÉ D'AGNEAU | 698 |
| 600g rack of lamb, from Coastal Lamb Richard and Suze Farm, Tunnel Hill New Zealand | |
| CÔTE DE VEAU [ⓑ] | 1198 |
| 800g veal rack (France), morel mushroom, yellow wine | |
| CÔTES DE BOEUF | 1098 |
| 1kg bone-in ribeye, veal sauce | |
| SOLE ENTIÈRE | 998 |
| 800g Dover Sole, butter, lemon confit, capers | |

DOUCEURS DE VIVRE

Desserts

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| CRÈME BRÛLÉE FRUIT DE LA PASSION [ⓑ] | 108 |
| Crème brûlée, passion fruit | |
| RIZ AU LAIT | 118 |
| Madagascar vanilla rice pudding, salted butter caramel | |
| FROMAGE | 218 |
| Artisanal AOP French cheese platter | |
| COLONEL | 138 |
| Lime sorbet and French vodka | |
| TARTE TATIN [ⓑ] | 138 |
| Apple tart, vanilla ice cream, salted caramel | |
| MOUSSE AU CHOCOLAT | 108 |
| 70% Dark chocolate mousse | |
| PAIN PERDU | 138 |
| French toast, caramel, vanilla cream | |

[ⓑ] Signature dishes