

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

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	
CARPACCIO DE ST JACQUES	198
Scallops carpaccio, crab claw meat, mayonnaise, salmon roe, dill	
TARTARE DE BOEUF [ⓑ]	218
150g blonde d'Aquitaine "taillé au couteau", Classic beef tartare	
TERRINE DE FOIE GRAS [ⓑ]	258
Duck foie gras marinated in Gelas Armagnac	
OEUF MAYO	108
Eggs mayonnaise, herring caviar, basil oil	
MI-POTIRON MIMOLETTE	98
Roasted butternut, celery puree, nuts, mimolette cheese, pomegranate	

DANS LE PRÉ

Side dishes

SALADE VERTE	78	FRENCH FRIES	88
Green salad, nuts			
RISOTTO DE COUILLETES [ⓑ]	168	HARICOTS VERTS	98
Green beans, butter, garlic, shallot			
GRATIN DAUPHINOIS [ⓑ]	108		
Cream baked potatoes			

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	
VOLAILE AUX MORILLES	388
Chicken breast, morel mushroom, cream, yellow wine	
ROSSINI DE BOEUF [ⓑ]	438
Beef tenderloin, pan-fried foie gras, black truffle sauce	
DUO D'AGNEAU DE 'COASTAL LAMB NZ'	298
Lamb fillet, shank croquette, eggplant marmelade, black olive, chorizo	
ST JACQUES À LA PLANCHA	328
Grilled scallops, butternut squash, parmesan emulsion, truffle oil	

DU PRODUCTEUR À L'ASSIETTE

Main courses to share

CÔTE DE PORC	698
Iberico Pork ribs, aligot purée, sauce charcutière	
DOUBLE CÔTE DE VEAU [ⓑ]	1198
800g veal rack (France), morel mushroom, yellow wine	
CÔTES DE BOEUF	1098
1kg bone less ribeye, veal Sauce	
SOLE ENTIÈRE	998
800g Dover sole, butter, lemon confit, capers	

DOUCEURS DE VIVRE

Desserts

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	

No tap water served

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

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

[ⓑ] Signature dishes