

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

OEUF MAYO 108
Eggs, mayonnaise, herring caviar, dill

ESCARGOT À LA BOURGUIGNONNE ② 128
6 Burgundy snails, butter, garlic, parsley

OS À MOELLE ② 178
Parisian grilled bones marrow

SOUPE À L'OIGNON 168
French onions soup, Gruyere cheese and truffle croutons

PÂTÉ EN CROÛTE ② 198
Pork marinated in Riesling, smoked eel, foie gras, pickles

HUITRES (6 PCS) 238
Oysters n°3 Spécial, Prat-ar-Coum, Brittany

TERRINE DE FOIE GRAS ② 238
Duck foie gras, marinated in Gelas Armagnac, bread toasts

TARTARE DE BOEUF ② 218
150g blonde d'Aquitaine "taillé au couteau", Classic beef tartare

RAVIOLIS D'AUBERGINES 198
Eggplant confit, butternut puree, cumin, parmesan cheese emulsion

VEAL TARTARE 228
100g veal tartare, scallops carpaccio, lemon confit, caviar

DANS LE PRÉ

Side dishes

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

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 ② 268
Duck leg, apple confit, shiitake mushroom

BOEUF BOURGUIGNON 338
Beef cheek, Brussels sprouts, red wine, shallots

SUPREME DE VOLAILLE AUX MORILLES & VIN JAUNE 388
Chicken breast, morel mushrooms, cream, Jura yellow wine

ROSSINI DE BOEUF ② 388
Beef tenderloin, pan fried foie gras, truffle sauce

COQUILLE SAINT-JACQUES 298
Scallops a la plancha, beetroot confit, chorizo, mango

SAINT-PIERRE 338
John dory fillet, mashed potato, lemon confit, capers, citrus salad

DU PRODUCTEUR À L'ASSIETTE

Main courses to share

CARRÉ D'AGNEAU 698
600g rack of lamb, from Coastal Lamb
Richard and Suze Farm, Tunnel Hill New Zealand

SOLE ENTIERE 998
800g Dover Sole, butter, lemon confit, capers

CÔTES DE BOEUF 1098
1kg bone-in ribeye, flambé au cognac, black pepper sauce

CÔTE DE VEAU ② 1198
800g veal rack (France), morel mushroom, yellow wine

DOUCEURS DE VIVRE

Desserts

CHOCOLATE MOUSSE 98
72% dark chocolate, crumble

RIZ AU LAIT ② 118
Madagascar vanilla rice pudding, salted butter caramel

CRÈME BRÛLÉE FRUIT DE LA PASSION ② 108
Crème brûlée, passion fruit

MONT-BLANC 118
Chestnut, vanilla ice cream, cream, meringue

TARTE TATIN 138
Apple tart, vanilla ice cream, salted caramel

COLONEL 138
Lime sorbet and French vodka

FROMAGE 218
Artisanal AOP French cheese platter

② Signature dishes