

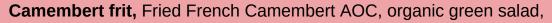
LUNCH MENU

Monday to Friday - 12pm to 3pm









Granny Smith Apple slices and truffle vinaigrette

Croquette de Boeuf, Crispy Beef Croquettes, served with homemade Gribiche Sauce

Terrine de Foie Gras, duck foie gras, marinated

in Gelas Armagnac, toasted pine nuts +80 HKD

Carpaccio de Saint Jacques, Scallop Carpaccio, Celery Rémoulade,

Tangy Lemon Confit, Salmon Roe, Drizzled with Basil Oil + 60 HKD

Poireaux Vinaigrette, Leek Salad, balsamic dressing, basil oil, slices of mimolette cheese and almonds

MAIN COURSE

Souris d'Agneau Confit, Confit lamb shank, slow cooked in red wine, carrots and Brussels sprouts

Ravioli Farci à la Ratatouille, Ravioli stuffed with Provencal vegetables, Parmesan cheese emulsion

Steack au Poivre, Beef tenderloin, black pepper sauce, fries +60 HKD Filet du Poisson du Jour, Filet of the catch of the day, Barigoule sauce infused with pastis and star anise.

Cuisse de Canard , Duck Leg Confit, sauted Shiitake mushrooms, apple and apricot confits +60 HKD

DESSERT

Mousse au Chocolat +48 HKD Bouillon Crème Brulée +48 HKD

DRINKS

Red, white or rosé wine by glass +78 HKD French beer + 78 HKD

Tea from "Palais des thés" or coffee +38 HKD

NORDAQ WATER Filtered still or sparkling, environmentally friendly, because we care about our planet. Unlimited per person +30 HKD



