

2 Hours Free-flow
Champagne,
Cocktails & Mocktails
+348HKD per person



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house white & red Wines,
Draft Beers
+268HKD per person

WEEKEND BRUNCH 488HKD

STARTER

Pâté en croûte Richelieu

Richelieu pâté in a crust, foie gras, pork meat & pistachio

Or

Terrine de foie gras

Foie gras terrine served with a chutney

Or

Foie gras poêlé

Pan-fried foie gras with roasted fruits

Enhance your starter with a Sauternes pairing +78HKD

SOUP

Soupe de saison

House-Made seasonal soup

Please ask your waiter for today's selection

MAIN

Cuisse de canard confite du Sud-Ouest, sauce truffée

Slow cooked caramelized duck leg from South-West of France
with truffle sauce

Or

Filet de cane servi entier, sauce Le Colvert +68HKD

Whole female duck (hen) pan-fried fillet
with Le Colvert sauce

Or

Burger du Pays-Basque

Duck patty, Ossau-Iraty goat cheese & piquillo pepper

Or

Omelette d'oeufs de cane

Duck eggs omelette with porcini & oyster mushrooms

Or

Macaronade au foie gras, magret confit, pleurotes et truffes +38HKD

Penne pasta with foie gras, oyster mushrooms, breast confit and truffles

Mains are served with roasted seasonal vegetables & duck fat French fries

DESSERT

Meringue aux fruits rouges

Meringue with whipped cream, red fruits coulis

Or

Baulois au chocolat et sa crème Chantilly

Salted caramel chocolate cake *Baulois* with Chantilly (Add on Vanilla ice cream +28HKD)

Or

Upgrade to table side flamed dessert +98HKD

Still or sparkling water, tea and coffee included

