



WEEKDAY SET LUNCH 198^{HKD}

From 11:30am to 2:30pm

ENTRÉE

Bouillon et sa brunoise de légumes

Duck broth flavoured with a vegetable brunoise

Or

Pot de rillettes et sa salade verte, vinaigrette au verjus

Potted meat and green salad with French verjus dressing

Or

Terrine de foie gras et son chutney +98^{HKD}

Foie gras terrine served with chutney

PLATS

Cuisse confite et son jus

Slow cooked caramelized leg with duck jus

Or

Demi magret à la peau croustillante et sa sauce aux Morilles +48^{HKD}

Pan fried crispy half breast with Morrel sauce

Or

 Omelette d'oeufs de canne aux cèpes +38^{HKD}

Duck eggs omelette with porcini mushrooms

Or

Burger du Pays-Basque

Duck patty, Ossau-Iraty goat cheese & piquillo pepper

Or

Macaronade au foie gras, magret confit, cèpes et truffes +78^{HKD}

Penne pasta with foie gras, porcini, breast confit and truffles

Served with

Frites à la graisse de canard et haricots verts aillés

Duck fat French fries and green beans with garlic butter

Dessert of the Day +68^{HKD}

Tea or Coffee included (hot or iced)

House Wine Glass or Draft Beer 500 ml +68^{HKD}

