



WEEKDAY SET LUNCH 248^{HKD}

From 11:30am to 2:30pm

ENTRÉE

Soupe de saison

House-made seasonal soup

Or

Salade de gésiers

Confit gizzards, crispy corn, green salad with verjus dressing

Or

Terrine de foie gras +48^{HKD}

Foie gras terrine served with chutney

PLATS

Cuisse de canard confite du Sud-Ouest, sauce truffée

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

Or

Demi magret de canard du Sud-Ouest +48^{HKD}

Half pan-fried duck breast from South-West of France
with Le Colvert sauce

Or

Saucisse de canard maison

House-made duck sausage

Or

Macaronade au pleurotes et à la truffes

Penne pasta with creamed oyster mushrooms and truffles

Mains are served with Celeriac purée & balsamic glazed pearl onion

DESSERT

Warm apple cake with cherry sorbet

Or

Upgrade to A La Carte classic desserts +68^{HKD}

Or

Upgrade to A La Carte table side flamed desserts +108^{HKD}

Tea or Coffee included (hot or iced)

House Wine Glass or Draft Beer 500 ml +48^{HKD}

