



WEEKEND BRUNCH 388HKD

Free-flow tea and coffee included

TO SHARE

Bouillon et sa brunoise de légumes

Duck broth flavoured with a vegetable brunoise

 **Croquette de champignons sauvages**
Wild mushrooms croqueta

Pot de rillettes, salade verte, vinaigrette au verjus

Potted meat and green salad with French verjus dressing

Gésiers confits sautés à l'ail et au persil

Gizzards confit pan fried with garlic and parsley

Enhance your brunch with foie gras terrine +98HKD

CHOOSE ONE

Cuisse confite servie avec son jus

Slow cooked caramelized leg with duck jus

Demi magret à la peau croustillante et sa sauce aux Morilles

Pan fried crispy half breast with Morel sauce

Omelette d'œufs de canne aux cèpes

Duck eggs omelette with porcini mushrooms



Burger du Pays-Basque

Duck patty, Ossau-Iraty goat cheese & piquillo pepper

Canard des Landes rôti (to share for 4)

Whole roasted Dry-Aged Duck from *Les Landes*
+58HKD per person

Served with

Frites à la graisse de canard and haricots verts aillés

Duck fat French fries and green beans with garlic butter

CHOOSE YOUR DESSERT A LA CARTE

Free-flow Champagne, Cocktails & Mocktails +308HKD per person
Free-flow of house white & red Wines, Draft Beers +248HKD per person



Prices are in Hong Kong dollars and subject to 10% service charge