

| BREAD | HORS D'OEUVRES |
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| <div><div><div><div><div><div></div><div></div></div><div><div>HOMEMADE BREAD</div><div>WITH BUTTER SERVICE</div></div></div><div>LÉON'S BREAD 12.90 ASSORTED BREAD BASKET 21.90</div><div>ADD-ON SPREADS:</div><div><div><div></div><div></div></div><div>CERVELLE DE CANUT 9.90</div><div>Seasoned cottage cheese spread. Specialty from Lyon</div></div><div>CHICKEN LIVER PATÉ 11.90</div></div></div></div> | <div><div>ROASTED BONE MARROW.....25.90 /PC</div><div>Section cut bone, herb crust, toasted homemade baguette, sea salt</div><div>ESCARGOTS À LA BOURGUIGNONNE.....31.90</div><div>½ dozen pieces – baked with garlic and herbs butter, mouillettes</div><div><div></div>SALMON CROMESQUIS.....27.90</div><div>Deep-fried breaded salmon and béchamel croquettes</div><div><div></div>TRÉSOR D'ISIGNY.....42.90</div><div>Creamy cow cheese (75gr), apple compote and toasted bread</div><div>– May be served as dessert and/or flambéed with Calvados (+rm10)</div></div> |

| APPETISERS |
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| <div><div><div></div>FLAMED CURED MACKEREL.....27.90</div><div>Pickled white onion, cucumber, dill, raspberry vinaigrette</div><div>FRENCH ONION SOUP.....28.90</div><div>Gratinated Emmental cheese – Loaded cheese option (+rm5)</div><div>PAN SEARED FOIE GRAS.....81.90</div><div>Poached pear, apple compote, crushed pistachio</div><div><div></div>FOIE GRAS TERRINE.....78.90</div><div>Au torchon style. Poached pear, apple compote, toasted brioche</div></div> <div><div><div></div>SEAFOOD BISQUE.....43.90</div><div>Creamy seafood soup topped with puff pastry</div><div><div></div>DEEP-FRIED BRIE CHEESE.....39.90</div><div>Served with confit d'oignons (French onion marmalade)</div><div><div></div>BAKED BRIE CHEESE.....40.90</div><div>Whole-grain mustard and honey, toasted homemade baguette</div><div><div></div>CLASSIC BEEF TARTARE.....53.90</div><div>Prepared tableside – Served with toasted bread</div></div> |

| MELTED RACLETTE CHEESE |
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| <div><div><div><div><div></div><div></div></div><div><div>TRADITIONAL</div></div></div><div>Confit and baked baby potatoes, gherkins, pickled onions</div><div>FROM* 43.90</div><div>***</div><div>ADD : SMOKED DUCK 11.90 CHICKEN SAUSAGE 15.90 BEEF BACON 13.90 <div></div> MUSHROOM CONFIT 9.90</div><div>*PLEASE REFER TO OUR TEAM FOR CHEESE SELECTIONS AVAILABILITY</div></div></div> |

| STEAK FRITES |
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| <div><div><div>L'ENTRECÔTE</div><div>Australian Meltique beef striploin, signature herbs and butter sauce</div><div>110.90 (200GR)</div></div><div><div>STEAK AU POIVRE</div><div>Australian Black Angus tenderloin, French peppercorn sauce</div><div>159.90 (180GR)</div></div><div><div><div>Limited</div><div>CÔTE DE BOEUF</div><div>Australian Black Angus prime-rib steak with choice of 3 sauces</div><div>rm68/100gr</div></div></div><div><div>STEAK BÉARNAISE</div><div>Australian Black Angus rib-eye, homemade béarnaise sauce</div><div>167.90 (230GR)</div></div><div><div>STEAK HACHÉ "À CHEVAL"</div><div>Ground Black Angus, poached egg, wild mushrooms forestière sauce</div><div>89.90 (180GR)</div></div></div> |

| CLASSIC MAINS |
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| <div><div><div>Served with homemade French fries and mesclun salad</div><div>DUCK LEG CONFIT.....55.90</div><div>Grape gastrique and semi-dried muscat grapes</div><div><div></div>ROASTED ½ SPRING CHICKEN.....68.90</div><div>Confit fennels, wild mushrooms poulette sauce, truffle oil</div><div>PAN SEARED SALMON FILET.....58.90</div><div>"Beurre monté au citron" sauce</div></div><div><div><div></div>CARRÉ D'AGNEAU (RACK OF LAMB).....119.90</div><div>Classic lamb jus seasoned with mint and parsley</div><div><div></div>BAKED AUBERGINE.....45.90</div><div>Emmental cheese, sauce vierge, herbs</div><div>MUSSELS À LA LÉON.....65.90</div><div>Creamy mussel broth with Dijon mustard – Add white wine (+rm10)</div></div></div> |
| ADD: FRENCH FRIES 15.90 SAUCE 9.90 MESCLUN SALAD 12.90 RACLETTE CHEESE from* 35.90 FOIE GRAS 65.90 |

| FRENCH FRIES UPGRADES |
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| <div><div><div></div>FRITES À LA CRÈME +12.90 / PORTION</div><div><div></div>TRUFFLE FRENCH FRIES +15.90 / PORTION</div></div> |

| DESSERTS |
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| <div><div>PROFITEROLES.....31.90</div><div>Choux pastry, vanilla ice-cream, Chantilly, chocolate sauce</div><div><div></div>TARTE TATIN.....28.90</div><div>Traditional caramelised apple tart, vanilla ice-cream</div><div>CRÈME BRÛLÉE.....23.90</div><div>Classic vanilla flavoured custard</div></div> <div><div><div></div>MOUSSE AU CHOCOLAT.....15.90 /CUP</div><div>Scooped tableside. Shaved chocolate, almond and Chantilly toppings</div><div>VACHERIN GLACÉ.....27.90</div><div>French meringue, vanilla ice-cream, Chantilly, raspberry coulis</div><div>CHOCOLATE TART.....25.90</div><div>Dark chocolate ganache, Biscoff crust, sea salt, Chantilly</div></div> |