

BREAD	APPETISERS
HOMEMADE BREAD WITH BUTTER SERVICE LÉON'S BREAD 12.90 ASSORTED BREAD BASKET 21.90 ADD-ON SPREADS: CERVELLE DE CANUT 9.90 Seasoned cottage cheese spread from Lyon *** CHICKEN LIVER PATÉ 11.90	FRENCH ONION SOUP.....28.90 Gratinated Emmental cheese – Loaded cheese option (+rm5) SALMON CROMESQUIS.....27.90 Deep-fried breaded salmon and béchamel croquettes ESCARGOTS À LA BOURGUIGNONNE.....31.90 ½ dozen pieces – baked with herbs and garlic butter, mouillettes BAKED BRIE CHEESE.....40.90 Whole-grain mustard and honey, toasted homemade baguette PAN SEARED FOIE GRAS.....81.90 Poached pear, apple compote, crushed pistachio

FREE • RANGE EGGS			
SCRAMBLED Grated truffle, truffle oil, parmesan crisp, toasted brioche 38.90	COCOTTE Cream and mushrooms, toasted baguette 31.90	BAKED Eggs baked in a traditional ratatouille, toasted baguette 34.90	FLORENTINE Beef bacon, spinach, mornay sauce, toasted bread 35.90

BRUNCH FAVOURITES	
CLASSIC BEEF TARTARE^(150GR).....69.90 Prepared tableside – served with homemade French fries POISSON PANÉ.....39.90 Pan fried breaded lemon sole, tartare sauce, homemade French fries CHICKEN CORDON BLEU.....45.90 Premium Italian turkey ham, mornay sauce, mesclun salad LE BURGER SAVOYARD.....48.90 Beef patty, raclette cheese, onion jam, fries (add beef bacon +rm5)	COQUILLETES AU FROMAGE.....48.90 Coquillet pasta, mornay sauce, Italian turkey ham, truffle SALMON QUICHE.....34.90 Crustless egg custard tart with salmon and herbs, mesclun salad WELSCH LILLOIS.....43.90 Baked bread & turkey ham covered with cheese sauce and a fried egg SAUCISSE PURÉE.....47.90 Handmade chicken sausage, mash potatoes, red onion jus

MELTED RACLETTE CHEESE	
TRADITIONAL Confit and baked baby potatoes, gherkins, pickled onions FROM* 43.90 BRUNCH Rösti, poached egg, hollandaise sauce, gherkins, pickled onions FROM* 46.90 *** ADD : SMOKED DUCK 11.90 CHICKEN SAUSAGE 15.90 BEEF BACON 13.90 MUSHROOM CONFIT 9.90 PLEASE REFER TO OUR TEAM FOR CHEESE SELECTIONS AVAILABILITY	

STEAK FRITES & CLASSIC MAINS	
Served with homemade French fries and mesclun salad, except*	
L'ENTRECÔTE^(220GR).....119.90 Australian Meltique beef striploin, signature herbs and butter STEAK AU POIVRE^(180GR).....159.90 Australian Black Angus tenderloin, French peppercorn sauce STEAK BÉARNAISE^(250GR).....178.90 Australian Black Angus rib-eye, classic béarnaise sauce STEAK HACHÉ "À CHEVAL"^(180GR).....89.90 Ground Black Angus, poached egg, wild mushrooms forestière sauce	DUCK LEG CONFIT.....55.90 Grape gastrique and semi-dried muscat grapes PAN SEARED SALMON FILET.....58.90 "Beurre monté au citron" sauce GNOCCHI À LA PARISIENNE*.....51.90 Creamy Trésor d'Isigny cheese sauce, tarragon, walnuts ROASTED ½ SPRING CHICKEN.....68.90 Wild mushrooms poulette sauce, truffle julienne, truffle oil

ADD: FRENCH FRIES 15.90 SAUCE 9.90 MESCLUN SALAD 12.90 RACLETTE CHEESE from* 35.90 FOIE GRAS 65.90	

FRENCH FRIES UPGRADES	
FRITES À LA CRÈME +12.90 / PORTION TRUFFLE FRENCH FRIES +15.90 / PORTION	

DESSERTS	
PAIN PERDU.....29.90 Homemade brioche, blueberry compote, vanilla ice-cream PROFITEROLES.....31.90 Choux pastry, vanilla ice-cream, Chantilly, chocolate sauce CRÈME BRÛLÉE.....23.90 Classic vanilla flavoured custard	MOUSSE AU CHOCOLAT.....15.90 / CUP Scooped tableside. Shaved chocolate, almond and Chantilly toppings VACHERIN GLACÉ.....27.90 French meringue, vanilla ice-cream, Chantilly, raspberry coulis CHOCOLATE TART.....25.90 Dark chocolate ganache, Biscoff crust, sea salt, Chantilly