

👨🍳 Chef's recommendation

🌿 Vegetarian

BREAD

👨🍳 **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, Specialty from Lyon

CHICKEN LIVER PATÉ 11.90

APPETISERS

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).....74.90

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

Coquilette 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 SPECK 16.90 | 🌿 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.....69.90

Thyme flavoured jus, caramelised apple, warm watercress

PAN SEARED SALMON FILET.....59.90

"Beurre monté au citron" sauce, pickled cucumber

👨🍳 GNOCCHI À LA PARISIENNE*.....52.90

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.....18.90 / 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

🍷 Barman's recommendation

COFFEE AND TEA

EARL GREY.....	12.90
GREEN TEA.....	12.90
CHAMOMILE.....	12.90
MINT INFUSION.....	12.90
MATCHA LATTE.....	14.90
ESPRESSO / DOPPIO.....	7.90
LONG BLACK.....	9.90
CAPPUCCINO / LATTE / FLAT WHITE.....	13.90
MOCHACCINO / VANILLA LATTE.....	14.90

SIGNATURE CHOCOLATE

🍷 CHOCOLAT CHAUD À L'ANCIENNE

Thick and creamy hot chocolate
served with vanilla whipped cream

22.90

WATER

ACQUA PANNA 750ML.....	21.90
SAN PELLEGRINO 750ML.....	21.90
FILTERED WATER 750ML.....	4.90

100% of sale proceeds are donated monthly to charity causes

HOMEMADE FRUIT JUICES

ORANGE
AND CHIA SEEDS

15.90

🍷 PINEAPPLE
AND VANILLA

15.90

WATERMELON
AND MINT

15.90

🍷 PEAR
AND LEMON

16.90

SODAS & COOLERS Glass / Pitcher

COCA-COLA (ZERO).....	9.90 / NA
SPRITE.....	9.90 / NA
ICE LEMON TEA.....	10.90 / 28.90
FIZZY LEMONADE.....	11.90 / 30.90
🍷 FIZZY PEACH & ROSEMARY.....	13.90 / 35.90

MOCKTAILS

VIRGIN SIDECAR.....	32.90
<i>Sophistication of tangy sourness and bitterness</i>	
🍷 FRENCH 75 MOCKTAIL.....	31.90
<i>Effervescent, floral, and herbal delight</i>	
🍷 BASTILLE.....	34.90
<i>Sweet, sour and creamy concoction</i>	
VIRGIN MIMOSA.....	29.90
<i>Refreshingly zesty</i>	
PRESSION.....	29.90
<i>Beer-like feel</i>	
NIGHT ORIENT PEACH KIR.....	31.90
<i>Sweet and subtle fruity elegance</i>	

NON-ALCOHOLIC WINES

NIGHT ORIENT MERLOT / CHARD. / ROSÉ

Contains 0.0% alcohol. Certified Halal by IIDZ Austria

GLASS

26.90

CARAFE

64.90

BOTTLE

116.90

BOTTLED BEERS

HEINEKEN 24.90 • KRÖNENBOURG BLANC 25.90 • TIGER 22.90 • LEFFE BLONDE/BRUNE 28.90

APÉRITIFS & CLASSIC COCKTAILS

SIDECAR 52.90
<i>Cognac, orange liquor, lemon</i>
FRENCH 75 51.90
<i>Gin, Prosecco, lemon juice</i>
🍷 FRENCH 76 50.90
<i>Vodka, Prosecco, lemon, thyme</i>
TI' PUNCH 49.90
<i>Rum, sugarcane syrup, lime</i>
"1789" 50.90
<i>Lillet, white wine, whisky, egg white</i>
🍷 PEAR MARTINI 49.90
<i>Kirsch, elderflower liquor, vodka, pear</i>

🍷 ORANGE WINE

Chilled rosé wine aromatised with oranges.
Specialty from Provence region

43.90 / GLASS | 189.90 / CARAFE

LILLET & SPRITZ

LILLET TONIC.(BLANC/ROSÉ).....	43.90
🍷 LILLET BLANC PASTÈQUE.....	45.90
LILLET ROSÉ SPRITZ.....	48.90
CAMPARI SPRITZ.....	47.90
🍷 ST-GERMAIN SPRITZ.....	48.90

RICARD PASTIS 35.90
Provençal anis flavoured spirit

MIMOSA 44.90

Prosecco, fresh orange juice

MONACO 33.90

Beer, lemonade, grenadine syrup

🍷 BOULEVARDIER 50.90

Whisky, Sweet Vermouth, Campari

ROKU G&T 43.90

Roku Gin, tonic, lemon

HENDRICK'S G&T 45.90

Hendrick's Gin, tonic, cucumber

KIRS

CLASSIC 39.90

Crème de cassis, white wine

🍷 PEACH 40.90

Crème de pêche, white wine

CARDINAL 39.90

Crème de cassis, red wine

ROYALE 48.90

Crème de cassis, Prosecco

DIGESTIFS

Glass / Bottle

ARBEG UIGEADAIL NV.....	45.90 / 589	🍷 LE CALVADOS JOSEPH DROUIN.....	42.90 / 529
SINGLETON 12YRS.....	39.90 / 498	HENNESSY VSOP.....	47.90 / 613
LAPHROAIG 10YRS.....	46.90 / 597	🍷 CLÉMENT RUM AMBRÉ AGRICOLE.....	44.90 / 568
SUNTORY KAKUBIN.....	34.90 / 468	BARROS 10YO TAWNY PORT WINE.....	45.90 / 307