

Collection du Bœuf

Our signature beef collection which has become the favourites of our guests over time.

L'Huitre et Le Bœuf

Lightly Steamed Irish Oysters | Miyabi Wagyu | Capers Vinaigrette | Kombu

\$44 (2pcs)

Le Tartare

Miyabi Wagyu | Potato Crunch | Shallot Confit | Bafun Uni | Kristal Caviar

\$128

Le Ris de Veau du Limousin

En Beurre Noisette | Autumn Mushrooms | Sauce Grenobloise

\$118

La Moelle Grillé

Bone Marrow | Beef Cheek Ragout | Country Bread | Parsley Salad

\$45

Les Tripes ala Mode

Cooked Traditionally | Rabelais Tomatoes | Alsatian Bacon | Country Bread

\$45

La Queue de Bœuf en Feuilletage

Braised Oxtail | Ratte Potato | Carrots | Swiss Brown | Puff Pastry

\$48

Le Sando du Maison

Pain de Mie | Smoked Brisket | Ox Tongue | Foie Gras | Argia Chips

\$48

Le Pot au Feu

Aromatic Consommé | Ox Tongue | Foie Gras | Vegetable Salpicon | Truffles

\$55

Les Entrée

Collection du Maison

L'Huîtres de Jacques Coccollos

Jacques Coccollos Irish Oyster No.2 | Au Natural
\$57 half dozen

L'Oursin Japonais

Capellini | Marukyo Bafun Uni | Black Truffle Perfume
\$58 (Caviar Supplement \$50)

La Tomate L'ancienne de Bruno Cayron

Heirloom Tomatoes | Seasonal Fruits | Burrata | Basil Sorbet
\$45

Le Salade de Homard

Marinated Lobster | Leek Confit | Burrata | Rabelais Tomatoes
\$85 (Caviar Supplement \$50)

Le Gambas Carabineros

Carabineros Prawn | Bincho Grilled | Lemon Vinaigrette
\$55

Le Salade du Maison

Seasonal Greens | Rabelais Tomatoes | Aged Comté | Niçoise Dressing
\$35

Les Plat Principal

Selection of Prime Cuts

Japan, Nigata – Yukimuro Snow Aged Wagyu A4

Centre Cut Ribeye 200grms 120

Striploin 200grms 120

United States of America – Super Prime

Porter House 1.1kg-1.2kg 180

Bone In Ribeye 1.1-1.2kg 250

Bone In Striploin 800grms 130

Ribeye 700grms 180

Australia – Rangers Valley Black Onyx MBS3+

Porter House 1.2kg 250

Bone in Striploin 1kg 210

Bone in Ribeye (Dry Aged) 1.2kg 250

Galician Vintage

100Days Dry Aged Bone-in Ribeye 1.1kg-1.2kg 280

70Days Dry Aged Bone-in Striploin 900grms-1kg 220

Selection of cuts for Individuals

Japan, Nigata Yukimuro Snow Aged Wagyu A4

Cap Of Ribeye 200grms 140

Tenderloin 200grms 180

United States of America – Super Prime

Ribeye Centre Cut 250grms 58

Super Prime Calotte de Bœuf 200grms 68

Bone In Tenderloin 380grms 130

Les Plat Principal

Selection Of Various Proteins

Bellota Iberian Pork Pluma

Bincho Grilled | Koshihikari Rice | Chorizo | Tomato Fragrances
\$68

Pyrenees Lamb

Roasted Rack | Tomato Confit | Cevennes Onions | Spilt Lamb Jus
\$85

Maine Lobster en Cocotte

Oven Baked | Ratte Potato | Rabelais Tomato | Crustacean Nage
\$118

Hokkaido Amadai

Crispy Scales | Koshihikari Rice | Wild Mushrooms | Poultry Jus
\$128

Carabineros Prawns

Bincho Grilled | Koshihikari Rice | Crustacean Essence | Marukyo Uni
\$150

Garnitures

Country Mash | Thick Cut Fries | Roasted Ratte Potatoes | Potato Mille Feuille |
Potato Puree | Potato Gratin | Seasonal Mushroom Fricasée | Silky Carrot Puree
Seasonal Roasted Vegetables | Salt Baked Cevennes Onions | Sweet Leeks Gratin |
Sweet Corn Succotash | Slow Baked Rabelais Tomatoes
18

Sauces

Béarnaise Sauce | Black Pepper Sauce | Cognac Green Pepper Sauce
Sauce Bordelaise | Chimichurri | Pommery Mustard Sauce