

Traditional French onion soup	110
Gruyere soufflé, gratinated with a light crème sauce, apple celery salad allow 20 minutes, <i>first course only</i>	120
Salad composée, grilled artichoke hearts, radish, baby beetroot, avocado, carrot, Grano Padano, gem lettuce, apple cider vinaigrette	95 180
Duck liver parfait, black salt, apple chutney, warm toasted brioche	110
“Prawn Cocktail”, crispy Tempura prawns, baby gem lettuce, avocado, radish, sweet Paprika, Marie Rose sauce	110
Crispy fried Patagonian calamari, Asian style coleslaw, roasted garlic aioli	110
Trio of wild mushroom tortellini, warm vinaigrette, fresh parsley and Grano Padano	110 185
Fresh West Coast mussels, (<i>when available</i>) Steamed in Le Lude Brut finished with a gremolata crème <i>Main portion served with our Neuf chips and roasted garlic aioli</i>	110 200
Pan fried East Coast Sole, with shrimps, leeks, capers and lemon parsley sauce	240
Crispy skin chicken supreme, corn purée, tempura enoki mushrooms, mangetout and pea petite salad, mushroom infused chicken jus	220
Duck breast with fennel, orange and coriander crust, crispy confit duck croquette, poached Chinese cabbage, duck jus	245
Ginger glazed pork belly, cauliflower puree, fresh apple and celery salad, ginger jus	210
Beef Tagliata, wild mushrooms, sweet oven roasted tomatoes, arugula salad, Grano Padano	220
Fillet of beef, Osso Bucco wonton, beef jus, butternut puree, roasted beetroot	220
Roasted Butternut & Spinach Clafoutis	65
Triple fried pomme neuf chips, roasted garlic aioli	50
Cauliflower gratin	60
Sun blushed tomatoes and red onion salad	50

Kindly refrain from using your mobile phone in the restaurant

Orange