



STARTERS

‘PIZZA’ TUNA

crispy thin filo, cucumber, ricotta & wasabi mayonnaise — 19½

CURED SALMON

cucumber, shallot & dill — 17

DUTCH PALING

smoked eel & potato salad — 18½

ROAST BEEF

thinly sliced beef w/ horseradish mayonnaise and rocket — 16½

ROQUEFORT & PEAR

salad w/ radicchio, fennel & mustard vinaigrette — 16

ROASTED BEETROOT

goat cheese & candied walnuts — 18½

HEIRLOOM TOMATO

fennel & balsamic cacao nibs — 14

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MAINS

COD

caviar beurre blanc — 27

BLACKENED TUNA

black pepper coated & soy foam — 31

STEAK TARTARE — 25

ADD POACHED EGG – 1½ | ADD 10G CAVIAR – 40

LE GRAND BURGER

bacon jam, cheddar & pickled onions — 25

ADD FOIE GRAS – 15

HOUSE STEAK (180g)

Bearnaise sauce — 24½

TOURNEDOS (200g)

sauce au poivre — 39½

TOURNEDOS ROSSINI

crostini & foie gras — 55

GREEN ASPARAGUS

poached egg, black truffle, hazelnuts & Hollandaise — 21

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POULET NOIR RÔTI

*rotissoir grilled farm raised chicken,
SERVED HALF OR WHOLE*

HERBS

thyme, garlic, rosemary & lemon — 25 / 45

MORILLES

morel mushroom sauce — 27½ / 50



BEEF WELLINGTON

pommes puree & truffle jus — 85

SERVED FOR TWO

SOLE MEUNIÈRE

lemon-parsley & Beurre noisette — 55

LOBSTER LINGUINE

fresh pasta with creamy lobster sauce &

steamed lobster — 45

SIDES

FRENCH FRIES — 6

POMMES PUREE — 6½

HOUSE SALAD — 6½

SPINACH — 7½

HARICOTS VERTS — 7½

string beans, flageolets, pistachio, orange zest, ricotta & Dijon

DESSERTS

PLANCHE DE FROMAGE — 17

LE GRAND FINALE

Pistachio ice cream, kataifi & chocolate sauce

18

MADELEINE

crème fraîche, 3 pcs. — 6

CHOCOLATE MOUSSE

olive oil, sea salt & hazelnuts — 9

LEMON MERENGUE

pastry, lemon curd & Italian merengue — 11

STICKY TOFFEE PUDDING

toffee sauce & vanilla ice cream — 12

CRÈME BRÛLÉE

cream, vanilla & caramelised sugar — 11½

A SCOOP OF ICE CREAM — 3½

Ask your waiter for our flavours

MUSCAT DE RIVESALTES — 9

DE MULLER MOSCATEL ANEJO — 9