

THREE CUTS

STARTERS

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)	70
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
GREEN GARDEN SALAD (VG)	60
<i>Romaine & Baby Gem Lettuce, Cucumber Rolls, Vinagrette Dressing</i>	
WARM GOAT CHEESE SALAD (D)(G)(N)(E)(V)	85
<i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	
SALADE ENDIVE ROQUEFORT (D)(N)(V)	75
<i>Pecan, Green Apple, Roquefort Sauce</i>	
SMOKED SALMON SALAD (S)	90
<i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>	
BEETROOT SALMON CARPACCIO (D)(S)	75
<i>Beetroot & Orange Smoked Salmon, Crispy Beetroot, Orange Zest, Olive Oil, Chives</i>	
MISO MUSSELS (D)(S)	85
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
FRIED CALAMARI (D)(G)(S)(E)	85
SHRIMP COCKTAIL (D)(S)(E)	95
FISHERMAN'S SOUP (G)(S)	95
<i>Seabream, Salmon, Mussels, Shrimp</i>	
BONE MARROW (D)(G)	130
<i>Caramelized Onion, Sourdough</i>	

RAW BAR

SALMON TARTARE (S)(R)

110

BEEF CARPACCIO (D)(R)(N)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

120

BEEF TARTARE (G)(S)(R)

*Horseradish, Dijon Mustard, Shallots, Capers
+ Additional Bone Marrow {35}*

130

PRUNIER CAVIAR (D)(S)(R)(E)

*Oscietre 30g {480} 50g {790}
Saint-James 30g {570} 50g {950}
Oscietre Caviar + 5g {90}*

Meat Cuts

STRIPLOIN 250G

Black Angus, Australia, MB2+

195

TENDERLOIN 250G

Black Angus, Australia, MB4+

295

RIBEYE 330G

Wagyu, South Africa, MB8-9

395

STEAK FRITES (D)(G)(S)

*Striploin Steak served with Skinny
Fries and Entrecôte or Mushroom Sauce*

245

BRAISED SHORT RIB (D)(G)(S)(N)

*Slow-Cooked Braised Short Rib served
with Creamy Mash Potato & Beef Jus*

275

3 CUTS PLATTER 830G

*A selection of Striploin, Tenderloin
& Ribeye with 3 Sides & 3 Sauces*

835

T-BONE STEAK 1.2KG

Black Angus, United States, MB3+

950

A5 JAPANESE WAGYU RIBEYE 1KG

Served on a block of Natural Himalayan Rock Salt

2,000

TOMAHAWK 1.4KG

Wagyu, Australia, MB9+

1,400

SAUTÉED SPINACH (VG) | 35 — ROASTED POTATOES (D)(V) | 35 — BRUSSEL SPROUTS (D)(V) | 35 — SAUTÉED MUSHROOMS (V) | 35
TRIPLE-COOKED FRIES (NV) | 35 — GRILLED VEGETABLES (VG) | 35 — MASHED POTATO (D)(N) | 35 — GRILLED ASPARAGUS (VG) | 35

GREEN PEPPER SAUCE (D)(G) | 25 — MUSHROOM SAUCE (D)(G) | 25 — ENTRECÔTE SAUCE (D)(S)(G) | 25 — BÉARNAISE SAUCE (D) | 25

MAINS

ORGANIC PAN-FRIED SALMON (D)(S)

*Roasted Baby Potatoes, Grilled Broccolini,
Fennel Salad, Lemongrass Beurre Blanc*

155

CHEESE BURGER | DRY-AGED (D)(G)(E)

*Beef Patty, Cheddar Cheese, Tomato,
Iceberg Lettuce, Pickles, Red Onion*

135 | 160

ATLANTIC CANARY SEA BASS (S)

Herbes de Provence Ratatouille

195

WOOD-CHARRED CHICKEN BREAST (D)(G)

Baby Potatoes, Mushroom, Tarragon Chicken Jus

155

RISOTTO DE LA MER (D)(S)(G)

Shrimp, Mussels, Bisque, Parmesan Cheese

220

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom

145

BLACK ANGUS SKEWERS (D)(G)

House Fries, Green Pepper Sauce

195

Contains (E) Eggs (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (M) Mustard (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw
All prices are inclusive of 5% VAT and 7% Municipality Tax