

LUNCH MENU - MONDAY TO FRIDAY

3-COURSE LUNCH SET @HK\$168

12 noon to 2.30 pm (Last Order)

STARTER

Organic Green Salad, apple and raspberry vinaigrette, olive oil

Pâté en Croûte, French pie crust, pork, chicken, cumin, beetroot salad (+HK\$60)

Gazpacho of Heirloom Tomatoes, Crab in Horseradish, olive oil from Alexis Muñoz

Homemade Terrine of Southwest France Foie Gras, Port marinade, salt flower, fig marmalade (+HK\$80)

MAIN COURSE

170G Beef Bavette, mushroom, potato croquette, spring onion

130G Beef Tartare, Winebeast style, French fries

Homemade Duck Confit, baked fruits, potato (+HK\$60)

Griddle-Grilled Scallop, butternut purée, Parmesan cheese emulsion, sea beans, truffle oil (+HK\$60)

Confit Pork Cheek, red wine marinade, green peas, carrots, grilled lardons

Fillet of Brittany Sea Bass, yellow courgette, black olive tapenade

DESSERT

Cheese Platter from Frères Marchand

Mini 72% Dark Chocolate Fondant, Madagascar vanilla ice cream

Strawberry and Pistachio Panna Cotta

Expresso/Americano Coffee

Kusmi Tea

BEVERAGE

Mineral Water 75cl HK\$58

Alain Milliat 33cl HK\$68

Wine by the Glass 12cl HK\$68

Coke/Sprite 33cl HK\$38

Fils de Pomme Cider 33cl HK\$68

Kusmi Tea Pot HK\$48

Blonde of St-Tropez Beer 33cl HK\$68

Coffee Cup HK\$38