

POMPETTE

PLATES

HOUSE MADE SPICED ROASTED NUTS	VEGAN GF	7
MARINATED OLIVES	VEGAN GF	9
OYSTERS		5.5
with apple and shallot mignonette GF		
ESCARGOT DE BOURGOGNE BEURRE À L'AIL (6)		24
snails in garlic butter with toasted bread GF+2		
LOCAL SCALLOPS		27
with carrot and cumin purée, pomegranate GF		
FOIE GRAS 65g		39
Served with toasted brioche and confit figues GF+2		
DUCK SLIDER (1)		25
Brioche bun, apple and carrot slaw, caramelised shallot GF+2		
MUSHROOM SLIDER (1)		20
Brioche bun, roasted mushrooms, roquette, aioli and swiss cheese GF+2		
KINGFISH CRUDO		26
120g finely sliced kingfish in sauce vierge GF		
DUO DE TACOS (2)		24
Slow-cooked brisket, pickled cabbage and jalapeño sauce		
GRAZING BOARD		37
One French cheese, two charcuterie, toasted bread... GF+2		
STEAK FRITES		90
600g grass-fed rib eye with frites and café de Paris butter		
BURRATA		27
with tomatoes, balsamic dressing and sourdough bread GF+2		
ROQUETTE & PARMESAN SALADE	GF	12
FRITES		15
with tarragon tartar or tomato sauce		
DESSERT DU JOUR		
ask about our dessert of the day		

Public holiday, Sunday & credit card surcharge applies .
 No menu alterations in the high season. Merci