

# LE BRUNCH

CROISSANT	6
PAIN AU CHOCOLAT	6
KOUIGN-AMANN	7
BASKET OF MINI PASTRIES	8

AÇAÏ	12
Açaï, Coconut Yogurt, Berries & Granola - VG	
L'AVOCAT	13
Rye Bread, Avocado & Poached Eggs - V	
PAIN-PERDU	14
French Toast & Berries - V	
L'OEUF ROYAL	15 / 23
Muffin, Poached Eggs, Smoked Salmon & Hollandaise	
L'OEUF BÉNÉDICTE	13 / 21
Muffin, Poached Eggs, Ham & Hollandaise	
OEUFS BROUILLÉS	14
Scrambled Eggs & Smoked Salmon	
OEUF À LA TRUFFE	18
Perfect Truffle Eggs & Parmesan - V	
SHAKSHUKA PROVENÇALE	16
Shakshuka & Perfect Eggs - V	
LA FOCACCIA	16
Focaccia, Mortadella, Burrata & Green Pesto - V	
BRIOCHE DE HOMARD	22
Lobster & Caviar Brioche	
CROQUE-MONSIEUR À LA TRUFFE	31
Truffle, Ham & Cheese Cheese Toastie	

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LA BURRATA	19
Truffle Burrata - V	
LA SUPERSTRACCIA	15
Vegan Stracciatella, Plum & Basil - VG	
LA SALADE NIÇOISE	19
Niçoise Salad	
SALADE DE LENTILLES VERTES	12
Green Lentil & Tomato Salad - V	
TABOULÉ DE QUINOA	12
Quinoa Tabbouleh Salad & Tahini Dressing - VG	
LA TARAMA	15
Taramasalata, Grilled Pita Bread	
LE STEAK TARTARE	17 / 27
Beef Tartare	
TARTARE DE THON	18
Tuna Tartare, Avocado, Piquillo Dressing	
LES ESCARGOTS	14
Snails, Garlic Butter & Melba Toast	
LE CRABE CHAUD	26
Crab & Tomato Relish, Caviar	



## PLATS PRINCIPAUX

L'ENTRECÔTE WAGYU Wood-fired 10 oz British Wagyu Ribeye	68
L'ENTRECÔTE Wood-fired 12 oz New Zealand Ribeye	42
CREVETTES GRILLÉES Grilled Prawns, Harissa & Herbs	46
RIGATONI AU BOEUF Rigatoni & Beef Ragù	25
COQUILLETES À LA TRUFFE Truffle Macaroni Pasta - V	32
CALAMARATA Calamarata Pasta, Three Tomatoes & Basil - VG	24
BAR DE LIGNE GRILLÉE Whole Grilled Sea Bass	48
SOLE POËLÉE Seared Dover Sole, Champagne Sauce & Caviar	65
WAGYU CÔTE DE BOEUF Wood-fired 35 oz British Wagyu Côte de Boeuf	240

## SPECIALITÉS DU BRUNCH

POULET RÔTI Whole Roasted Chicken, Vin Jaune Sauce & Morrels	95
L'ÉPAULE D'AGNEAU Whole Braised Lamb Shoulder	110

PURÉE À LA TRUFFLE Truffle Mash Potato - V	9	BROCCOLI Grilled Broccoli - VG	9
SALADE DE TOMATES Tomato & Cucumber Salad - VG	9	SALADE VERTE Lightly Dressed Seasonal Green Salad - VG	9



VG - VEGAN | V - VEGETARIAN

Certain dishes can be adapted to suit your dietary requirements.  
Please ask our team for further details or scan the QR code for further information.  
An optional 15% service charge will be added to your bill.