



Menu de Midi

\$34++ 2-COURSE SET LUNCH* | **\$40++** 3-COURSE SET LUNCH

ENTRÉES

- French onion soup with Emmental cheese + \$5
- French Artichoke cream soup with walnut oil | *GF*
- Marinated duck breast and watercress salad | *GF NF*
- Smoked tuna loin, green peas, potato and Espelette pepper | *GF NF*
- Pan seared foie gras, cherries and chicken jus + \$8

PLAT PRINCIPAUX

- Ravioles de royan and ratatouille | *V*
- Chicken leg Basquaise, stew with tomato and bell pepper, mash potato | *GF NF*
- Papillote of Golden snapper, fennel, tomato, olives and French extra virgin oil | *GF NF*
- Duck leg confit, pink garlic and parsley sautéed potatoes + \$10
- Char-grilled Black Angus grain-fed ribeye, fries & salad + \$15
Choice of: red wine sauce or béarnaise

DESSERTS

- Cheese of the day
- Vanuatu vanilla crème brûlée
- 72% Venezuelan chocolate mousse
- Dark Chocolate and French cherries tart
- Classic « Tropeézienne » with vanilla ice cream

COFFEE | TEA

* NOT AVAILABLE ON SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & 10% SERVICE CHARGES