

Soup & Salads

"Soupe de poissons"

Fish soup served in front of you, with Rouille sauce & confit vegetables tartare (Value RM24)

"Soupe a l'onion"

Onion soup with pork bacon & Emmental cheese bread slice (Value RM19)

"Salade gourmande"

Salad, smoked duck breast, artichoke, gizzards, goat cheese, sundried tomatoes, croutons with tasty french dressing (Value RM26)

"Oeuf Parfait et gnocchi"

Half cooked eggs with Parisian Style gnocchi & cheese (Value RM22)

French Starters

"Escargots a la Bourguignonne"

Snails with parsley & garlic butter sauce in vol au vent (Value RM28)

"Foie Gras de Canard"

Duck Foie gras de terrine, port wine & spices, mushrooms flavours (Value RM48)

"Meli-melo de Pates"

"Terrin forestiere" traditional french pork liver pate with mushrooms & "pate de campagne" pork pate with pistachios & caramelized onions (Value RM22)

"Meli-melo de rillettes de poissons"

Duo of seabass & tuna mousse served with baguette & crostini bread (Value RM23)

"Filet de loup de mer"

Seabass filet, creamy carrot puree & avruga caviar, citrus vinaigrette (Value RM58)

"Brandade de poissons"

Shredded white fish & mash potato gratin served with seasonal salad (Value RM44)

"Fillet de daurade en croute"

Sea bream in crust, potato & truffle oil risotto, "bouillabaisse" sauce (Value RM62)

"Moules frites"

Mussels in creamy white wine sauce & french fries (Value RM42)

Poultry & Lamb

"Poulet facon cocotte"

Stuffed chicken, french mash potato & creamy mushroom (Value RM36)

"Tranche d'agneau au jus"

Pan seared lamb, pissaladiere & smoked herring cream (Value RM62)

Beef

"Boeuf Bourguignon"

Beef chunks braised for 8 hours in red wine sauce (Value RM59)

"Entrecote grille"

Grilled beef ribeye steak with french fries & salad. Choose your sauce: Bearnaise, blue cheese or pepper (Value RM89)

Pork

"Poitrine de porc fondante"

Pork belly & crispy "Gribiche" style pork feet, mushroom cannelloni (Value RM49)

"Boudin noir aux pommes"

Soft pork blood sausage served with apples & french style mashed potatoes (Value RM44)

"Tartiflette"

Delicious dish from the Haute Savoie region of France. It is made with potatoes, reblochon cheese, bacon & onions & served with a seasonal salad. (Value RM52)

"Fromages"

Seasonal selection of French cheeses served with salad, dry fruits & jam
small platter RM 29
big platter RM 46

Desserts

"Tarte au citron meringue"

Lemon tart with hard & soft meringue (Value RM17)

"Creme brulee"

French vanilla custard topped with crackling caramel (Value RM19)

"Paris Brest"

Choux pastry stuffed with hazelnut custard (Value RM20)

"Crepe Suzette"

French pancake flamed with Grand Marnier (Value RM28)

"Delice au chocolat et caramel"

Sinful Chocolate & caramel dessert (Value RM22)

"Soupe rafraichissante"

Strawberry & sweet basil soup topped with lime sorbet (Value RM18)