

# DUCK FAT

## FRESH

<b>Oysters</b> ( <i>Huîtres</i> ) [GF] [DF] Coffin bay oysters, shallots vinegar.	(3)18 (6)34
<b>Cognac Tartare</b> ( <i>Boeuf</i> ) [GFO] [DF] Knife cut beef tartare, VSOP Cognac, condiments, egg yolk.	28
<b>Courgette</b> [GF] [V] Zucchini tagliatelle marinated in olive oil & Provençal herbs, goat cheese mousse.	19
<b>Cajun Tuna</b> [GF] Just seared red tuna in cajun spice, Sichuan pepper and honey mayonnaise, rocket salad.	26

## SNACK

<b>French Butter &amp; Bottomless Baguette</b> [GFO] French butter & Bottomless artisanal baguette. (Extra French butter 2.5ea) <i>Available for the whole table only.</i>	7pp
<b>Fried Brie</b> [GFO] [V] Brie de Meaux fried and baked, Bonne Maman orange marmelade, sourdough toast.	29
<b>Charcuterie Board</b> ( <i>Assiette Apéro</i> ) [GF] Serrano jambon, saucisson sec, fresh goat cheese wrapped in salmon gravlax, Mediterranean octopus, French cheese, pickled cucumber & onion.	19pp

## ENTREE

<b>Velouté &amp; Truffle</b> [V] [GFO] Creamy pumpkin velouté with a drizzle of black truffle oil, provençal croutons.	21
<b>Escargot</b> [GF] Authentic snails in shell stuffed with garlic & parsley butter.	24
<b>Foie Gras</b> [GFO] Duck foie gras mi-cuit, fig jam, toast.	38
<b>Scallops</b> [GF] Pan-fried scallops, butternut purée, pumpkin seeds oil, crispy prosciutto.	29

## FLAME

<b>Wagyu Rump Steak</b> [GF] [DF] 500g / 1kg Flame-grilled Wagyu beef rump steak marble score 7, w/ French fries, green salad & two complimentary sauce/condiment of your choice. Extra sauce: 4.5 each.	105 / 195
<b>Flamed Tart</b> ( <i>French Style Pizza</i> ) Thin dough, crème fraîche, onions, lardons.	24
<b>Three Cheese Flamed Tart</b> Thin dough, Roquefort blue, Tomyere 14 months, mozzarella	26

## MAIN

<b>Duck</b> ( <i>Magret de Canard</i> ) [GF] [DF] Pan-fried duck breast, honey & spice sauce, roast potatoes & truss tomato.	39
<b>Mussels &amp; French Fries</b> ( <i>Moules Frites</i> ) [GF] 500g of SA black mussels marinière style, w/ French fries.	38
<b>Onglet</b> [GF] [DF] Grilled hanger steak MB 2+, shallots jus, w/ French fries & rocket salad.	48
<b>Papillote</b> [GF] Snapper in papillote (cooked & served in tin foil), beurre blanc sauce, seasonal vegetable.	44
<b>Bourguignon</b> [DF] Slow cooked beef cheek bourguignon style, lardons, carrots, mushrooms, pickled onion, roast potatoes.	39
<b>Gnocchi</b> [V] Pan-fried artisanal gnocchi in butter & garlic, shitake mushrooms, pine nuts, Gruyère cheese.	36
<b>Ravioli</b> ( <i>Ravioles</i> ) [V] French style ravioli filled with French cheese & parsley in a creamy truffle infused sauce.	36

## SALAD

<b>Grenobloise</b> [GF] Lettuce, Roquefort cheese, walnuts, lardons, walnut oil.	26
<b>Océane</b> [GF] [DF] Lettuce, house cured salmon, avocado, Mediterranean octopus, citrus segments, balsamic dressing	28

## SIDES

<b>Roast Potatoes</b> [GF] [DF] Duck fat roast potatoes, rosemary.	16
<b>French Fries</b> ( <i>Frites</i> ) [GF] [DF] French fries served with cocktail sauce	12
<b>Garlic Butter Greens</b> ( <i>Haricots Verts</i> ) [GF] Green beans pan-fried in garlic butter.	14
<b>Broccolini</b> [GF] Sautéed baby broccolini in garlic butter.	16
<b>Green Salad</b> [GF] [DF] Green leaves, lettuce, Dijon mustard dressing.	12