

la **TABLE**
French Brasserie

SOUP

Onion soup gratinée	128
Lobster bisque, tarragon, cream	158

CHARCUTERIE

Pork rillettes, pickles, baguette	128
Bayonne ham, melon	168
* Duck foie gras terrine, pickled cherries brioche, quince	188
* Cured meats selection, artisan mustard pickled vegetables, figs, apricots, brioche walnuts	to share 298

APPETISERS

Frisée lettuce, lardons, poached egg sourdough croutons, dijon vinaigrette	128
Goat cheese and beetroot salad, arugula hazelnut vinaigrette	138
Burgundy style snails, garlic butter	168
Chilled seafood - boston lobster, king crab legs clams, mussels, prawns, lemon, mignonette	for two 318 for four 618
Steak tartare - hand cut raw beef, quail egg chives, shallots, gherkins, capers, dijon mustard toasted baguette	small 158 large 258
Tuna tartare, capers, shallots, egg mimosa	188



Dry Aged Beef

Bone-in striploin (700g) - 45 minutes	1288
Tomahawk (1kg) - 45 minutes	1788

Our USDA grade A prime steaks are aged on premises for 20 days to maximise their full flavour and grilled in our Jospier oven.

Sauce: béarnaise, green peppercorn, morel mushroom

Bone marrow melt	30
------------------	----

ENTREES

* Bouillabaisse, saffron rouille, crab, mussels, clams, prawns	368
Sole meunière, sautéed potatoes, capers, lemon, butter	368
Slow-cooked chicken breast, morel cream sauce, leeks	198
Duck confit, le puy green lentils, frisée lettuce	298
Boeuf bourguignon - braised short ribs, root vegetables red wine sauce	238
* Steak au poivre, french fries (200g)	308
Pumpkin pappardelle, portobello mushroom arugula, pumpkin seeds	148

SIDES

Smoked potato purée	68
French fries, garlic aioli	68
Braised puy lentils	68
Gratinated kale, gruyère cheese, garlic cream	88
Brussel sprouts, bacon, pearl onions	88
Broccolini, preserved lemon, pine nuts	88
Oven-roasted root vegetables, herb butter	68

FOR SHARING

* Sea salt crusted sea bass 598
Provencal vegetables, lemon sauce - 45 minutes

* Côte de boeuf 1288
US bone-in ribeye, roasted vegetables
smoked potato purée, béarnaise sauce - 45 minutes

Pork knuckle 308
Brussel sprouts, apple confit, honey mustard sauce - 45 minutes

DESSERTS

* Baba au rhum, passion fruit chantilly cream	<i>to share</i> 88	Crêpes suzette Orange caramel sauce, grand marnier	98
Bittersweet molten chocolate cake vanilla ice cream - 15 minutes	88	Café liégeois - coffee ice cream coffee syrup, chantilly cream	88
* Apple tarte tatin salted caramel ice cream	88	Ice cream and sorbet selection	88
Mille feuille, raspberries	88		

CHEESE

French cheese selection quince compote	168
---	-----

COFFEE & TEA

62

Coffee, Cappuccino, Latte, Espresso, Decaffeinated
English Breakfast, Earl Grey, Darjeeling, Peppermint, Chamomile

DIGESTIVES

<i>Port</i>	<i>Glass</i>	<i>Bottle</i>
Graham's 10 Years Old Tawny Port (200ml)	145	280
<i>Whisky</i>		
Kavalan Sherry Oak, Taiwan	125	2150
Hibiki 12 Years, Japan	195	3550
<i>Scotch Whisky</i>		
Monkey Shoulder	95	1450
Auchentoshan Three Wood, Lowland	120	1850
Ardbeg 10 Years, Islay	135	2250
Talisker 18 Years, Island	185	3250
<i>Cognac and Armagnac</i>		
Chateau de Laubade X.O	135	2250
Cordon Bleu	275	3600
Hennessy X.O	275	3600

CHAMPAGNE & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Delamotte Brut NV	155	750
Nicolas Feuillatte Brut Reserve NV		750
Pol Roger Brut 2008		1380
Jaillance Blanc de Blanc Brut NV, Rhône	85	425

WHITE WINE

Ronan by Clinet Blanc, Bordeaux	85	425
Riesling, Domaine Paul Blanck, Alsace	95	475
Sancerre, Domaine Laporte, Loire	105	525
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	105	525

RED WINE

Moulin d'Issan, Bordeaux	95	475
Crozes Hermitage Les Jalets, Paul Jaboulet Aîné, Rhône	105	525
Francois Thienpont, Lalande de Pomerol, Bordeaux	105	525
Mercurey-Santenay 1er Cru, Domaine Génot-Boulangier, Bourgogne	105	525

COCKTAILS

French 75	95
French Martini	75
Vieux Rectangle	75
Negroni	75
Lillet Spritz	75
Sazerac	75
Corpse Reviver	75

WATER

Badoit (750ml), Evian (750ml)	68
Wattwiller (500ml)	60

BEER

K1664 Lager, France	68
K1664 Blanc, France	68
Tsing Tao, China	68