

## DINING MENU

### STARTER

Mushroom & porcini soup, milk foam, truffle oil, garlic bread	80
French onion soup, emmental cheese toast	75
Homemade Duck charcuterie platter, served with condiments and rustic bread	210
Mussels "marinière"- white wine, parsley and garlic	98
Duck confit salad with grilled corn tempura, truffle oil	92
Salade niçoise with pan-seared tuna loin •	110
Smoked salmon salad, sesame dressing, blinis •	98
Caesar salad à la mode Garçon	80
Escargots in parsley and garlic butter, salad and toast •	80
Croque Madame, sunny side-up egg topping, salad	95
Croque Garçon served with mix green salad	88

### SNACK

Tortilla chips with spicy avocado mousse •	78
French fries (with truffle oil/chili-parmesan)	60
Quesadillas chicken	88
Trio steamed buns: beef, chicken, duck	75
Assorted potato croquette	60
Chicken wings with house marinade	60
Fried calamari ring with dipping sauce	78

### PASTA & RISOTTO

Risotto with French champignon and porcini	98
Risotto with sautéed shrimps, tomato, basil, parmesan	108
Linguini salmon carbonara	118
Spaghetti lobster, bisque sauce •	220
Spaghetti seafood in 'aglio e olio' style with dry chili	108
Spaghetti marinara with meatball •	105

### STEAK

With homemade French fries, sautéed mushroom and choices of sauce

French pepper steak, with its own cognac sauce	340
Australian, sirloin, 200 gr	290
Australian ribeye, 250 gr	350
Australian tenderloin, 200 gr	320
Wagyu 7+, Entrecôte French cut, 500 gr	850
Blackmore wagyu sirloin 9+, 150 gr	810
SAUCES Pepper sauce / Béarnaise / mushroom	

### MAIN

Chilean sea bass, spinach & sautéed potato, seafood & white sauce	350
Dory fish, with sautéed corn, leek & beef bacon, salsa verde	130
Dover sole meunière, spinach and sautéed mushroom	588
Norwegian salmon, grilled zucchini, mashed potato, virgin sauce	198
Barramundi in thai red curry, pineapple and rice •	168
Duck breast honey caramelized, sweet sour sauce	188
"Coq au vin" chicken, cooked in red wine stew, Chef's great-grandmother's recipe •	170
Roast chicken, ratatouille, mashed potato, in rosemary juice	130
Duck confit, sautéed potato, and salad	188
Beef tongue, pan-seared with mustard sauce	188
Lamb shoulder, braised vegetables, mashed potato	198
Beef Burgundy, with Wagyu 9+ shin shank •	320
Wagyu burger, cheddar, sautéed onion, French fries	150

### DESSERT

Apple tart, with condensed milk ice cream	75
Valrhona chocolate tart, chocolate glazed cherry	75
Cream Caramel Pudding, fresh orange, almond tuiles	70
Crème brûlée with Alor vanilla bean, nastar financier	80
Valrhona chocolate fondant à la Garçon	75
Please check our cake selections at the counter	

### EXTRA SIDES & ADDITIONAL

French green bean / creamed spinach / french fries / mashed potato / sautéed mushroom / sautéed potatoes (40)  
Grilled chicken (40), Sautéed salmon (50), Shrimps a la plancha (50)

Please ask our staff for vegetarian or gluten free dishes • Chef recommendation