

THE
[[*f*RENCH]]
WINDOW

STARTERS

Seasonal Fresh Oyster Selection Mignonette Sauce	\$78 per pc
Smoked Scottish salmon Toasted pan brioche, sour cream, dill, chives	\$218 per 100g
Braised bouchon mussels marinière Black mussels, chablis butter sauce, fresh lemon, dill, parsley	\$128
Steak tartare à l'ancienne Fassona beef, anchovy, capers, tabasco, worchester, Djonne mustard, pasteurized egg yolk, pickle, cognac	\$168
Escargot bourguignonne Baked snails, garlic herbs butter	\$128
Misticanza (v) Mesclun leaf, seasonal crudité, sprouts & raspberry dressing	\$108

SOUP

Boston lobster bisque Lobster meat, sour cream, fish roe, chives	\$108
Du jour Our daily proposal	\$78

MAINS

Grill pure Angus rib eye steak Butter café de Paris	\$388
Pan seared Alsatian duck breast Orange honey candied gravy	\$368
Gratinated lamb chop provençale Homemade herb butter & gravy	\$428
Catch of the day	\$288

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Boston lobster thermidor \$448
Gruyères cheese, mustard, cognac sauce

SIDES

Rustic French fries \$88

Potato mousseline \$88

DESSERTS

Crème brûlée \$88
Fresh wildberries

Tarte tatin \$98
Gelato vanilla

Raspberry mousse \$88
Chocolate soil & genoise

Cheese & seasonal fresh fruits \$88
Morbier aop, buchette de touraine, reblochon aop, comté 12 month aop,
camembert de normandie

\$138

Lunch set is available. Please contact our restaurant for today's menu.