

Entree

Bouillabaisse [boo-yah-base] Rich seafood broth, saffron rouille & rustic bread	20
Escargot [s-car-go] Baked French snails in pesto, garlic & butter	24
Nicoise Salad [ni-sua] Tuna, eggs, beans & mix vegetables salad	26
Moules Marinier [mou mari-nier] Mussels in white wine, shallots & fresh herbs	38
Grilled Mushroom Salad Grilled mushroom, arugula leaves & shaved cheese	25
Liver Pate & Toast Homemade pate, pickles, olive tapenade & toast	25
Seared Foie Gras [fu-a gra] Seared duck liver, caramelized fruits & berries	39
Pork Belly & Chorizo Stew Slow braised pork belly, chorizo sausages & potatoes	38
Mushroom Risotto Bacon, mushrooms & parmesan	26

Assorted Cheese Platter

Selection of French Cheeses, bread, crackers & accompaniment

Pasta

Lobster Aglio Olio Spiny lobster in garlic, chili & fresh herbs	40
Pasta Carbonara Pork bacon, shaved parmesan, egg	34
Pesto Capellini Topshelf's pesto, truffle oil & capellini	34
Mussels & Clams in White Wine Mussels, clams, white wine & fresh herbs	38

Sides

Bread	5
Truffle Fries	12
Fish Fingers	19
Add on Foie Gras	21
Mix Greens	9
Marinated olives	

Mains

Coq Au Vin [kok-oh-varn] Chicken braised with red wine, vegetables & mushrooms	37
Roasted Duck Breast Roasted duck breast with pumpkin, mushroom & tomato	38
Pan Seared Salmon Trout Salmon trout, burnt cauliflower & vinaigrette	37
Confit De Canard [car-nar] Slow cooked duck leg, sauté vegetables & potato	38
Slow Roasted Spanish Pork Ribs Served with mash, tomato & cucumber lime salsa	58
Baked Catch of the day "en papillote" [pah-pee-yot] Baked catch of the day with vegetables in white wine	40
Roasted Lamb Cutlet Roasted lamb cutlet, spring vegetables & jus	59
Boeuf Bourguignon [bu-gi-nyon] Classic slow cooked beef stew in red wine	47
Black Angus Striploin 100-days grain fed Angus beef with greens & fries	70

Desserts

Crème Brûlée Creamy custard with a caramel crust	18
Apple Tarte Tatin (20mins) Apple turn-over with ice cream	20
Berries Clafoutis Almond batter cake with berries & ice cream	23
Madeleine Au Citron Freshly baked French lemon butter cake	19
Chocolate & Coffee Cremeux 70% noir dark chocolate cream, olive oil & Maldon Sea salt	20
Chocolate Fondant (20mins) Varlhona 70%, molten dark chocolate	22
Caramelized Pineapple Coconut crumble, vanilla ice cream	20

Weekly Fresh Oysters Fine de Claire

Please check with us for availability