ENTRÉES FROIDES / COLD STARTERS

ASSIETTE DE CHARCUTERIE 25
Dry Sausage, Rosette, Bayonne Ham

SAUCISSE SÈCHE D'AUVERGNE (125G/28, 250G/50)
Dry Cured Sausage (PGI) from Auvergne and Homemade Pickles

ASPERGES SAUCE GRIBICHE 22
Asparagus, Baby Spinach, Smoke Eel, Crouton, Gribiche Sauce

CARPACCIO IMPÉRIAL 26
Carabinéros Imperial Prawn Carpaccio, Tomato Dressing, Ginger, Spanish Sea Moss, Cucumber Granité

CAVIAR (SEASONAL PRICE)
Chef Selected Caviar 30g, Blinis, Chives, Crème Fraîche

SALADE À LA FOURME D'AMBERT 26
Blue Cheese(PDO) Salad, Endive, Baby Romaine, Candied Walnut, Crouton

TARTARE DE SAUMON D' ÉCOSSE 28
Scottish Salmon Tartare, Freshly Shaved Fennel, Orange Segment, Crème fraiche

PÂTÉ GRAND-MÈRE 21
Home-made Pork and Chicken Liver Pâté "Grand-Mère Style", Cornichon, Sourdough, Onion Chutney

"LARNAUDIE" FOIE-GRAS (PGI) TERRINE 27
Duck Liver Terrine, Sourdough, Onion Chutney

LES HUITRES D' HYOGO (3PC/22 , 6PC/39)
Hyogo Oysters, Shallots Vinegar, Lemon

ENTRÉES CHAUDES / HOT STARTERS

SOUPE À L'OIGNON 20
French Onion Soup, Gruyère Cheese, Croutons and Chives

ESCARGOTS 24 FREE FLOW EVERY WEDNESDAY EVENINGS!
Burgundy Snails in Clay Pots, Specialty Of L' Angélus, (6p)

"LARNAUDIE" FOIE-GRAS (PGI) (60G/28, 120G/41)
Pan-Seared Foie Gras, Bak Kwa Sauce , Pickled Plums, Hawthorn Purée

CROUSTILLANT DE CREVETTES 22
Brik Pastry Tiger Prawns, Rouille Sauce, Mesclun Salad

NOIX DE ST JACQUES GRILLÉES, SAUCE SAFFRAN 30
Grilled Hokkaido Scallops, Saffron Réduction, Chorizo, Black Garlic Purée

OS À MOELLLE 25
Baked Bone Marrow, Toasts, Cèpes Mushrooms & Ham Sauce

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

PLATS PRINCIPAUX / MAIN DISHES

CONFIT DE CARNARD « LARNAUDIE » 48
Confit French Duck Leg (PGI), Baby Spinach, Potato Purée, Port Wine Réduction

POULET JAUNE AUX MORILLES EN COCOTTE (500G/66)
French Yellow Chicken, Creamy Morel sauce,
Pomme Purée and Green peas

RUMPSTEAK D'AGNEAU, SAUCE AUX OLIVES ET ANCHOIS 49
Pan Roasted Free Range Australian Lamb Rump, Braised Chickpeas, Anchovy Olive Sauce

TRAVERS DE PORC, SAUCE BARBECUE 44
Slow Cooked BBQ USDA Spareribs (premium IOWA antibiotic-free),
Baby Romaine, Confit Tomato, French Dressing

SAUCISSON VAUDOIS, LENTILLES DU PUY (150G/32, 300G/56)
Vaudoise Sausage (PGI), Lentils« du Puy » (PDO), Pommery Mustard Cream

LE CASSOULET 52
French "Country Style" Baked Beans, Toulouse Sausage,
Vaudoise Sausage, Duck Confit and Pork Belly

BOEUF ROSSINI 69
New Zealand Grass Fed Beef Filet Mignon, Mushroom Duxelles,
Truffle Madeira sauce, 60GR PAN FRIED FOIE-GRAS

TARTARE DE BOEUF "AU COUTEAU" 40
Hand Cut Beef Tartare Seasoned L' Angélus Style, fries

BAVETTE DE WAGYU À L' ÉCHALOTE 52
Grilled Wagyu Flank Steak, Shallots Red Wine Reduction,
Truffle Mash Potato, Mushroom Duxelles

ENTRECÔTE / RIBEYE

BLACK ANGUS 63
300g Black Angus Rib Eye, Potato Gratin,
Seasonal Vegetable,
Choice of *Red Wine or Blue Cheese Sauce*

ACCOMPAGNEMENTS & SAUCES / SIDE DISHES

RED WINE SAUCE 7

BLUECHEESE SAUCE 7

PEPPERCORN SAUCE 7

PERIGOURDINE SAUCE 12

GREEN PEAS WITH PANCETTA 14

FRIES WITH TARRAGON MAYONAISE 10

TRUFFLES FRIES 16

POMME PURÉE 10

MIXED SALAD & VINAIGRETTE 10

ÉPINARDS À LA CRÈME (CREAM SPINACH) 13

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POISSONS ET CRUSTACÉS / FISH & SHELLFISH

FILET DE FLÉTAN, SAUCE HOMARD & VIN ROUGE 39
Baked Atlantic Halibut, Leek Fondue, Mussels,
Pickled Shimeiji, Lobster Red Wine Sauce

RISOTTO DE HOMARD 48
Butter Roasted Canadian Lobster, Home Made Lobster Stock Infused Carnaroli Risotto, Sea Urchin Foam

FILET DE BARRAMUNDI, SAUCE BOUILLABAISSE 42
Pan Seared Baramundi, Mussels, Confit Fennel, Rouille Sauce, Bouillabaisse Réduction

À PARTAGER / TO SHARE

LE CHÂTEAUBRIAND
Pan Roasted Beef Filet 'Châteaubriand',
Potato gratin, Seasonal Vegetables
2 Choices of
Red Wine Sauce, Blue Cheese Sauce or Black Peppercorn Sauce

500G/160 **250G/83**

LA CÔTE DE BOEUF (1KG)
Giant "Cote de Boeuf" Angus OP Prime Rib,
Potato gratin, Seasonal Vegetables
2 Choices of
Red Wine Sauce, Blue Cheese Sauce or Black Peppercorn Sauce

1KG/179

SPECIALS TO PRE-ORDER
(3-4 DAYS PREPARATION TIME)

T & C APPLY, DEPOSIT REQUIRED, APPROCH OUR STAFF FOR MORE DETAILS

HOMEMADE TRUFFLE BRIE (250G) 39

WHOLE FOIE-GRAS LOBE (500G-600G) 178
"LARNAUDIE" Whole French Foie-Gras Lobe (PGI), Brandied Cherry Reduction, Mesclun Salad

ATLANTIC DOVER SOLE (SEASONAL PRICE)
Pan Seared Atlantic Line Caught Sole, Confit "Ratte" French Baby Potatoes, Butter Lemon Sauce

BEEF WELLINGTON (800G) 228
Australian Angus Grass Fed Chateaubriand Beef Wellington, Mesclun Salad, Périgourdine Sauce

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES