

LA PROMENADE

COLD STARTERS

Endives Salad (D, V, N, GF) 85
Endives, Blue Cheese, Pear, Walnuts,
Honey, Mustard Vinaigrette

Beetroot Tartare (GF, VG) 70
Beetroot & Green Apple Tartare, Basil
Mustard Sorbet, Beetroot Infusion Dressing

Burrata (D, V, LS) 110
Local Sourced Buratta & Candy Tomatoes,
Tomato Gazpacho

Mediterranean Salad (D, V, GF) 75
Feta Cheese, Cucumber, Tomato,
Red Onion, Mix Leaf Salad

Tuna Carpaccio (R, F, SY) 110
Yellow Fin Tuna, Truffle Vinaigrette,
Puffed Buckwheat

Seabass Carpaccio (R, F, GF, LF) 115
Chives, Lemon Zest & Dressing

🍷 **Veal Carpaccio** (D,F,G,R) 100
Veal Filet Carpaccio, Pickles Shimeji,
Golden Croutons

Beef Tartare (D, R, G, E) 95
Tenderloin Beef Tartare, Grilled Baguette

Foie Gras (D, G) 145
Foie Gras Terrine, Apricot &
Espelette Jam, Brioche Bread
HB supplement 45

HOT STARTERS

🍷 **Onion Tatin Tart** (D, V) 75
Caramelised Tropea Onion,
Parmesan Ice Cream

Truffle Pizzetta (D, G, F) 120
Arugula, Truffle “Crème Fraiche”,
Fresh Truffle

🍷 **Hokkaido Scallops** (D,SF, R, GF) 145
Kale & Mustard Salad, Lemon Butter Sauce
HB supp. 45

French Snails (D, F, N, GF, SF) 85
Gratin Snails, Anchovy, Herbal Garlic Butter
Six pieces
Twelve pieces 155

Foie Gras (D, G, N) 145
Seared Foie Gras, Hibiscus,
Glazed Cinnamon, Apple & Pine Nuts
HB supp. 45

A TASTE OF FRANCE

French Onion Soup (D) 80
Beef Consomme & Caramelised Onion,
Sourdough, Gratin Cheese

Bouillabaisse (D, F, SF) 215
Langoustine, Scallop, Prawn,
Seabass, Clams, Orecchiette Pasta,
Lobster Bisque

Potato Gratin (D, GF) 50
Sliced Potato, “Creme Fraiche”,
Cheese

DAILY DELICES

La Pizzeria

Freshly baked, golden pizzas and
pizzettas—your midweek moment
to share, savour, and unwind

Every Tuesday
13:00 - 15:00 and 18:30 - 21:30

Mussels and Fries

A comforting French classic of tender mussels
and golden frites, perfect for slow,
satisfying dining

Every Thursday
13:00 - 16:00 and 18:30 - 22:00

Le Family Brunch

A weekend feast of generous sharing plates,
crafted for connection, flavour, and sunlit mo-
ments together

Every Saturday and Sunday
13:00 - 16:00

Business Lunch

A two- or three-course lunchtime escape with
timeless French flavours

Daily
13:00 - 16:00

MAINS

Truffle Rigatoni (D, G, F) 190
Black Truffle Rigatoni,
Parmesan Cream, Beef Jus

Asparagus Risotto (D, V, N, GF) 130
Mint, Hazelnut,
Preserved Moroccan Lemon

Barigoule Artichokes (D, V) 150
Artichoke, Quinoa, Parmesan,
Truffle, Coriander Oil

Ratatouille (VG, N, LF) 130
Zucchini, Eggplant, Confit Onions,
Bell Pepper, Tomato Coulis

Seafood Rice (D, F, GF, SF) 190
Mediterranean-Style Rice, Octopus,
Calamari, Prawn, Clams, Sea Bass

🍷 **Dover Sole** (D, F, GF) 395
“On The Bone”, Meuniere-Style,
Lemon, Parsley, Capers
HB supp. 145

Salmon (F, D, GF) 180
Marinated Salmon, Mustard Spinach,
Lemon Yogurt Sauce

Lobster Pasta (D, SF, G) 275 (Half) / 420 (Full)
Tagliatelle, Lobster Bisque
HB supp. 155 (Half) / 250 (Full)

Corn-Fed Chicken (D, GF, LS) 230
Chicken Breast, Confit Locally Grown
Mushrooms, Creamy Mushroom Sauce

Beef Fillet (D, F, GF) 280
USDA Tenderloin Beef, Truffle
Mashed Potatoes, Herb Salad, Beef Jus
HB supp. 100 | Add Foie Gras 70

Lamb Shoulder (D, GF) 260
Confit Lamb Shoulder, Lamb Jus,
Parsley Root Purée

Lamb Rack (D, GF) 245
Cumin Eggplant &
Tomato ragout, Lamb Jus

SEAFOOD

Seafood Platter 1,250
Oysters, Cocktail Prawns, King
Crab, Langoustine, Lobster

French Oysters N2 320
Six pieces

Caviar Baeri 30g 295
Warm Mashed Potato

Caviar Oscietra 30g 495
Warm Mashed Potato

Add-Ons
Red Prawns Cocktails 3pcs 95
Caviar Baeri 30g 295
Caviar Oscietra 30g 495
Half Boston Lobster 275
Langoustine 2pcs 115

SIDES

Mashed Potato 50

Crushed Potato 50

Hand - Cut Fries 50

Sautéed Vegetables 50

Tomato Salad 50

Mixed Leaf Salad 50



LA PROMENADE