

Le QUARTIER

HOLIDAY SEASON MENU

VINTAGE STURIA CAVIAR

SERVED WITH BLINIS
& TRADITIONAL GARNISHES

BLACK WINTER TRUFFLE PERRIGORD

SIMPLY SHAVED ON YOUR
FAVORITE MENU SELECTIONS



AIR DRIED BEEF CECINA



*spanish smoked paprika, buttered potatoes
silver onions, gherkins, capers*

FRESH OYSTERS

FINE DE CLAIRE NO. 4
FRANCE




ICED ON THE HALF SHELL
mignotette, lemon wedges

Merry
CHRISTMAS

★ HAPPY NEW YEAR 2020 ★


STARTERS

CHARCUTERIE & DELICATESSEN

JAMON SERRANO, 50GR 
thinly sliced, rock melon in red wine coulis

ASSIETTE DE FROMAGE
chimay grand cru, goat cheese, danish blue
camembert, comte

SMOKED NORWEGIAN SALMON
chopped egg mimosa, mesclun lettuce

ASSIETTE DE CHARCUTERIE 
jamón serrano, white ham porchetta, spicy chorizo
air dried italian salami, duck rillettes



LIVE MAINE LOBSTER, 500GR

BUTTER POACHED / CHARCOAL GRILLED / THERMIDOR
OR ADD TO YOUR FAVORITE MENU SELECTIONS

MOULES

MUSSELS MARINIÈRE
white wine, celery, onions, plenty parsley & herbs

MUSSELS PROVENÇALE
tomatoes, mushrooms, onions, herbs

MUSSELS POULETTE
lightly creamed, mushrooms, onions, herbs



FOIE GRAS

DUCK FOIE GRAS AU TORCHON
terrine of duck liver, fig chutney, brioche toast

SEARED DUCK LIVER, BLACK CURRENT SAUCE
caramelized apples and toasted brioche



APPETIZER . SOUP . SALAD

ESCARGOTS LE QUARTIER, garlic baked vineyard snails, smoked duck breast, spinach

PARISIAN MUSHROOM SOUP, FOIE GRAS, lightly creamed, winter truffle pesto
BISQUE DE HOMARD, atlantic lobster bisque, brandy flamed, lightly creamed

CAESAR SALAD WITH PRAWNS, soft boiled egg, anchovies and grated parmesan cheese dressing

SPANISH OCTOPUS, CHARGRILLED, roasted capsicums, tomatoes, olives, capers, fresh herbs

PAN SEARED CRAB CAKES, with lemon butter and laitue lettuce, balsamic dressing

BEEF TENDERLOIN CARPACCIO, marinated artichokes, parmesan, rocket, vinaigrette, balsamic jelly

PASTA & RISOTTO

ANGEL HAIR AGLIO OLIO, GRILLED PRAWN, dried tomatoes, basil, pine nuts, pinch of chili

SPAGHETTI VONGOLE & BOTTARGA, clams, white wine, parsley, chili, olive oil, mullet bottarga

SEARED HOKKAIDO SCALLOPS IN FETTUCCINE, light sea urchin cream sauce, green asparagus

FETTUCCINE WITH HALF MAINE LOBSTER, truffle, grana padano cheese sauce, asparagus

CHANTERELLES AND FOREST MUSHROOM RISOTTO, fresh soy peas, preserved lemon, rocket

SEAFOOD

AUSTRALIAN SEABASS, roasted on the bone, spinach, green asparagus, lemon butter

GRILLED NORWEGIAN SALMON, saffron risotto, green asparagus, beurre blanc

DOVER SOLE MEUNIERE, panseared with capers, lemon butter, whipped potatoes

SIGNATURE GRILLS

 **DOUBLE ENTRECÔTE PRIME BEEF, 600gr**  (for 2 people)
potato gratin, french beans & mushrooms, béarnaise sauce

TOMAHAWK PRIME BEEF, 1.2KG (for 2 or more)
potato gratin, french beans & mushrooms, béarnaise sauce

“MASTER KOBE” FULL BLOOD WAGYU GRADE 9+
chargrilled

ARGENTINIAN PRIME BEEF STRIPLOIN CHIMICHURRI
sauteed french beans, roasted potatoes, garlic, baby lettuce

GRILLED PRIME BEEF TENDERLOIN, 160GR, grilled jacket potato, bearnaise

GRILLED PRIME BEEF RIB EYE, 280GR, grilled jacket potato, bearnaise

GRILLED PREMIUM WAGYU STRIPLOIN #5, 180GR, grilled jacket potato, bearnaise

GRILLED AUSTRALIAN VEAL CHOP, grilled jacket potato, forest mushroom sauce

GRILLED DUO OF LAMB CHOPS, grilled jacket potato, forest mushroom sauce

 GRILLED KUROBUTA PORK CHOP, 160GR, grilled jacket potato, forest mushroom sauce

US PRIME BEEF RIBEYE CARVING

creamed spinach and sweet corn
yorkshire pudding, light roasting jus
butter whipped potatoes



PLAT CUISINÉS

DUCK LEG CONFIT WITH FOREST MUSHROOMS
warm fine bean salad in honey mustard dressing

SLOW ROASTED NEW ZEALAND LAMB SHANK ON THE BONE
forest mushrooms, green peas, butter whipped potatoes

 PAN ROASTED PORK BELLY AND SHOULDER
white bean cassoulet with bacon, baby spinach, grain mustard jus

OSSOBUCO MILANESE, GREMOLATA
wine braised veal shank, tomatoes, fresh herbs saffron risotto

BEEF Tournedos PERIGOURDINE
seared foie gras, truffle sauce, whipped potatoes

CONDIMENTS

BUTTER WHIPPED POTATOES

POTATO GRATIN DAUPHINOIS

BELGIUM FRIES

TRUFFLE FRIES