

# Le QUARTIER

DINNER

## LES PETITS PLATS

OVEN BAKED ASSORTED OLIVES  
thyme, rosemary, roasted garlic and lemon

DEEP-FRIED BREADED OLIVES  
fire roasted bell pepper relish and rouille dipping

FRIED PIGS EAR CRACKLINGS 🍷  
dill pickle and remoulade dipping sauce

LES PETIT SALADES, IDEAL TO SHARE  
eggplant caviar, roasted artichoke, fennel, roasted beetroot

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

## CHARCUTERIE & DELICATESSEN

AIR FLOWN FRESH BURATA, UMBRIA - ITALY  
marinated tomatoes, olive oil, fresh basil & balsamic

JAMON SERRANO, CECINA PABLO - SPAIN, 50GR 🍷  
thinly sliced, rock melon in red wine coulis

SMOKED NORWEGIAN SALMON  
chopped egg mimosa, mesclun lettuce

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

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

ASSIETTE DE CHARCUTERIE & FROMAGE 🍷  
jamón serrano, porchetta, chorizo  
chimay grand cru, camembert, comte cheese

## Soup & Salade

PARISIAN MUSHROOM SOUP  
lightly creamed, white truffle oil

SOUPE AU PISTOU PROVENÇALE  
earthy vegetables - basil pesto, parmesan cheese

🍷 SOUPE À L'OGNION GRATINÉE  
country bread crouton, plenty comte cheese

CRISP FENNEL - APPLE MIXED GREEN SALAD  
raspberry and poppy seed dressing

CAESAR SALAD & SOFT BOILED EGG  
anchovies and grated parmesan cheese dressing

ROASTED BEETROOT SALAD & DANISH BLUE CRUMBLE  
toasted walnuts, honey, red wine vinaigrette, rocket lettuces

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

🍷 NIÇOISE SALAD & OLIVE OIL POACHED TUNA  
marinated anchovies, preserved lemon rind dressing

GRILLED PRAWN SALAD, HAZELNUT ROMESCO SAUCE  
charred eggplant caviar, fire roasted bell peppers

FRIED PORK BELLY “RILLONS” 🍷  
lentil salad in red wine vinaigrette, tomatoes and lettuces

## Oysters

ON THE HALF SHELL, MIGNONETTE *market price/pc*

CHARCOAL GRILLED A L'ESGARGOT

GRATINÉE, FINE CHAMPAGNE



## 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

## Moules

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

MUSSELS PROVENÇALE  
tomatoes, mushrooms, onions, herbs

MUSSELS POULETTE  
lightly creamed, mushrooms, onions, herbs



*add belgium fries to complete your meal*



## WOOD BURNING GRILL SELECTIONS

### SIGNATURE STEAKS TO SHARE

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

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

BARRAMUNDI CENTERCUT FILLET

HALF DOZEN HERB GRILLED PRAWNS

NORWEGIAN SALMON STEAK

DOUBLE CHICKEN BREAST PAILLARD

DUO OF LAMB CHOPS

🍷 AUSTRALIAN VEAL CHOP

PRIME BEEF TENDERLOIN, 160gr

PRIME BEEF STRIPLOIN, 220gr

🍷 PRIME BEEF RIB EYE STEAK, 280gr

PREMIUM WAGYU STRIPLOIN #5, 180gr

JAPANESE KUROBUTA PORK CHOP, 160gr 🍷

BARBEQUE GRILLED PORK BACK RIBS 🍷

### sauce

lemon beurre blanc 🍷

forest mushroom sauce

tarragon bearnaise

xo green pepper sauce

cabernet wine jus

## condiments

POTATO GRATIN DAUPHINOIS

BUTTER WHIPPED POTATOES

HONEY MUSTARD ROASTED POTATOES

BELGIUM FRIES

TRUFFLE FRIES

GARLIC FRIES

## STONE BAKED PIZZA

CLASSIC MARGHERITA  
roasted tomato sauce, mozzarella, basil, olive oil

🍷 WHITE HAM & TRUFFLE OIL 🍷  
green pea pesto, mushrooms, leaf spinach, pine nuts, cheese

JAMÓN SERRANO & COMTE CHEESE 🍷  
fire roasted artichokes, grilled eggplant, basil, cheese

SMOKED DUCK BREAST & CAMEMBERT  
sautéed mushrooms, roasted garlic, fresh basil

## PASTA & RISOTTO

🍷 ANGEL HAIR AGLIO OLIO  
semi dried tomatoes, basil, pine nuts, pinch of chili

FETTUCCINE ROSÉ  
lightly creamed tomato sauce, plenty basil, rocket lettuce

FARFALLE CARBONARA  
sautéed pork or beef ham, parmesan cream sauce, poached egg

SPAGHETTI BOLOGNAISE  
slow cooked minced beef ragout with tomatoes and herbs

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

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

HOMEMADE RICOTTA & SPINACH RAVIOLIS  
braised veal ragout, mushrooms and tomatoes

SPANISH SAFFRON RISOTTO  
white wine, butter, grated parmesan cheese

🍷 ASSORTED MUSHROOM RISOTTO  
fresh soy peas, preserved lemon rind, light jus, rocket lettuces

*add on: trio of grilled prawns  
herb marinated chicken breast paillard*

## PLATS CUISINÉS

PAN SEARED BARRAMUNDI  
white bean tomato ragout, leaf spinach, lemon butter sauce

🍷 PAN ROASTED AUSTRALIAN SEABASS, *on the bone*  
young leaf spinach, green asparagus, lemon butter sauce

BOUILLABAISSE  
lemon sole, mussels, scallops, prawns, seafood, rouille, toast

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

ROASTED HALF CHICKEN WITH THYME  
pot vegetables, roasted potatoes and garlic, roasting jus

🍷 DUCK LEG CONFIT  
french bean and mushroom salad, honey mustard dressing

CANARD A L'ORANGE  
roasted duckling breast on the bone, traditional orange roasting

SLOW BRAISED LAMB SHANK  
pot vegetables, herbs and braising jus, wax potatoes

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

STEAK TARTARE  
chilled minced prime beef, petit side salad, belgium fries

BEEF Tournedos Périgourdine  
seared foie gras, truffle sauce, french beans, whipped potatoes