

CUISINE GOURMANDE PLATS À PARTAGER		Carte des Mets		FAIT MAISON RECETTES TRADITIONNELLES	
👨🍳 Chef's recommendations		HORS D'OEUVRES		🌱 Vegetarian — may contain eggs and/or dairy	
Homemade Bread & Butter Service 🍞 LÉON'S BREAD 14 🍞 ASSORTED BREAD BASKET 29 Add-on spreads: 🌱 CERVELLE DE CANUT +11 Seasoned cottage cheese spread from Lyon *** 👨🍳 SMOKED COD ROE TARAMA +19 *** CHICKEN LIVER PÂTÉ +13		👨🍳 ESCARGOTS À LA BOURGUIGNONNE.....35 ½ dozen pieces – baked with garlic and herbs butter, lemon zest CAVIAR AND BRIOCHE (30GR).....318 Oscietra sturgeon caviar in tin, toasted homemade brioche 👨🍳🌱 EGGS MAYONNAISE.....19 Bistro-style boiled eggs topped with homemade smoked mayonnaise CALAMARS FRITS.....37 Deep-fried calamari served with Provençal rouille sauce		PRAWN MAYONNAISE.....38 5 pieces – served chilled with homemade green mayonnaise 👨🍳 FLAMED CURED MACKEREL*.....31 Pickled white onions, cucumber, dill, raspberry vinaigrette MOULES GRATINÉES.....39 ½ dozen mussels – baked with parsley butter and bread crumbs BEEF CECINA.....33 Thinly sliced and served with pickles	
Please scan to see food pictures		MELTED CHEESE SPECIALTIES 🌱 Raclette Confit and baked baby potatoes, gherkins, pickled onions FROM* 47 Reblochonade Potato pavé cooked in beef fat, confit d'oignons FROM* 48 *** 👨🍳 PLEASE REFER TO OUR CHEESE MENU ADD: CHICKEN SAUSAGE 15 BEEF CECINA OR PASTRAMI 16 TURKEY HAM 13 MUSHROOMS 9 SMOKED DUCK 12		FOIE GRAS APPETISERS 👨🍳 TERRINE Torchon style, confit d'oignons 79 *** PAN SEARED Poached pear, apple compote 85 *** 👨🍳 PÂTÉ EN CROÛTE Traditional foie gras and meat pie 82	
Disclaimers *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your comfort, please inform us of any allergies or intolerances. Our team will be happy to assist you with your selection.		APPETISERS 👨🍳 TWICE-BAKED SALMON SOUFFLÉ.....42 Served with dill and lemon cream sauce FRENCH ONION SOUP.....38 Covered with gratinated Emmental cheese 🌱 SALADE DU CHEF.....39 Mixed leaves and crudités salad, goat cheese, roasted walnut 👨🍳 TARTARE DE POISSON*.....48 Aged pomfret, tapenade, herring roe, citruses, raw egg yolk 🌱 MUSHROOMS EN PERSILLADE*.....37 Sautéed mushrooms, herbs, poached egg, truffle oil, chestnut 👨🍳 SEAFOOD BISQUE.....46 Rich and creamy blended seafood soup, topped with puff pastry 🌱 BAKED BRIE CHEESE.....43 Honey and whole-grain mustard, toasted homemade baguette 👨🍳 CLASSIC BEEF TARTARE*.....64 Prepared tableside and served with toasted bread 🌱 CHARCOAL ROASTED ASPARAGUS.....41 Sauce mousseline, chervil, herbs oil ROASTED BONE MARROW.....47 Served with sliced toasted baguette crackers		Elevate your dishes Top any dish of your choice with: PAN SEARED FOIE GRAS 68	
👨🍳 STEAK PARISIEN (250GR) 143 Sliced Australian Black Angus striploin served with our signature Café de Paris butter or L'Entrecôte-style herbs and butter sauce STEAK BÉARNAISE (300GR) 218 Australian Black Angus rib-eye served with homemade sauce béarnaise TOURNEDOS ROSSINI (180GR) 303 Australian Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgueux		STEAK FRITES* All steaks are cooked in our charcoal oven, and served with homemade French fries LIMITED Côte de Boeuf Australian Black Angus prime-rib steak with choice of 3 sauces RM 73/100 GR *** ADD STEAK SAUCE RM12 (PÉRIGUEUX SAUCE RM22)		STEAK AU POIVRE (180GR) 174 Australian Black Angus tenderloin, French green peppercorn sauce Optional: flambéed with Cognac +rm20 STEAK HACHÉ "À CHEVAL" (200GR) 93 Ground Black Angus steak topped with a poached egg and served with Fourme d'Ambert AOP blue cheese sauce 👨🍳 BAVETTE À L'ÉCHALOTE (400GR) 310 Australian Wagyu flank thinly sliced tableside and served with shallots sauce	
LIMITED FAVOURITES Homard entier Charcoal-grilled lobster served with crème d'ail (garlic cream) MP *** Catch of the Day Charcoal-grilled and served with beurre citronné sauce MP *** Please scan to see today's specials and availabilities		LES PÂTES 🌱 GNOCCHI À LA PARISIENNE.....57 Topped and gratinated with Gruyère AOP mornay sauce 👨🍳 TAGLIATELLES AUX MORILLES*.....61 Creamy morel mushroom sauce, roasted asparagus, egg yolk 👨🍳 LANGOUSTE PASTA (TO SHARE).....148 Corsica-style crustacean sauce linguine with grilled spiny lobster TRUFFLE AND CHEESE COQUILLETES.....65 Elbow-shaped pasta, truffle, smoked beef pastrami, thyme jus		SIDES All sides are vegetarian POTATO PURÉE ROASTED BRUSSELS SPROUTS MESCLUN SALAD HOMEMADE FRENCH FRIES SPINACH À LA CRÈME 15/ SIDE Fries upgrade 👨🍳 TRUFFLE CREAM FRIES Truffle fries topped with truffle cream and grated mimolette cheese +15/ PORTION	
		CLASSIC MAINS 👨🍳 COD FILLET À LA GRENOBLOISE.....93 Browned butter, capers, lemon, parsley, croutons CHEF'S STEW OF THE MOMENT.....MP Please refer to our team for more details 👨🍳 DUCK LEG CONFIT.....72 Thyme flavoured jus, caramelised apple, warm watercress MUSSELS À LA CRÈME (½ KG).....78 Live US-mussels. Optional: cooked with white wine +rm13 RACK OF LAMB*.....136 Homemade classic lamb jus seasoned with herbs SAUMON À L'OSEILLE*.....68 Lightly seared salmon fillet, creamy sorrel sauce 🌱 RATATOUILLE.....56 Confit byaldi style, served with zucchini flower beignets ROASTED HALF SPRING CHICKEN.....69 1/2 spring chicken served with truffled sauce poulette			
All prices stated are in Malaysian Ringgit and subject to 10% Service Charge and 6% Service Tax					

GOURMANDISES | SPÉCIALITÉS AU CHOCOLAT

Les Desserts

DESSERTS MAISON ET DE TRADITION FRANÇAISE

- 🍰 VACHERIN GLACÉ 31

French meringue, vanilla ice-cream, Chantilly, raspberry coulis
- MOUSSE AU CHOCOLAT 28

Served tableside with Chantilly and chocolate shavings
- TARTE TATIN 32

Classic caramelized apple tart, vanilla ice-cream, crème vanillée
- TARTE AU CHOCOLAT 29

Dark chocolate ganache, Biscoff crust, sea salt, Chantilly

Also Serving

ICE CREAMS & SORBETS

COUPES GLACÉES

Menu available at your convenience

- 🍰 CRÊPES SUZETTE 34

Prepared tableside. Optional: Flambéed with Grand Marnier +rm20
- CRÈME BRÛLÉE 26

Classic vanilla custard
- TARTE AU CITRON MERINGUÉE 27

Lemon custard tart. Optional: Flambéed with rum +rm20
- 🍰 LA PROFITEROLE 39

Choux au craquelin, vanilla ice-cream, Chantilly, chocolate sauce

BOISSONS CHAUDES | JUS DE FRUITS

Carte des Boissons

APÉRITIFS ET DIGESTIFS | COCKTAILS

Leon's Hot Chocolate

CHOCOLAT CHAUD À L'ANCIENNE

Thick and creamy hot chocolate with vanilla whipped cream

24

COFFEE & TEA			
May be served Hot or Cold except for*			
EARL GREY TEA.....	14	ESPRESSO* / DOPPIO*	9
GREEN TEA.....	14	LONG BLACK.....	11
CHAMOMILE TEA.....	14	CAPPUCCINO / LATTE.....	14
MINT INFUSION.....	14	MOCHACCINO / VANILLA LATTE.....	15
LAVENDER INFUSION.....	15	MATCHA LATTE.....	15

Mocktails

PEACH DROP 33

Spicy, sweet, sour

CLOUDY BASTILLE 34

Fruity, sweet and creamy

BLUPER SPRITZ 32

Fizzy and berry feels

ST-MARTIN SUNSET 34

Foamy and exotic

FRENCH 57 33

Sparkly, citrusy, herbal hints

B.P.C. 30

Refreshing and smooth

WATER

ACQUA PANNA (750ML) 22

SAN PELLEGRINO (750ML) 22

PERRIER (750ML) 23

FILTERED WATER (750ML) 5

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All sale proceeds of filtered water are donated monthly to charities

COOLERS			
FIZZY PEACH & ROSEMARY	14 (GLASS) 36 (PITCHER)	ICE LEMON TEA	11 (GLASS) 29 (PITCHER)
HOMEMADE FRUIT JUICES			
PINEAPPLE AND VANILLA	17	ORANGE AND CHIA SEEDS	16
WATERMELON AND MINT	16	PEAR AND LEMON	17

NON-ALCOHOLIC WINES			
Glass / Carafe / Bottle		Bottle	
NIGHT ORIENT SAUV. BLANC.....	28 / 66 / 119	VENDÔME MADEMOISELLE CLASSIC.....	141
NIGHT ORIENT TEMPRANILLO.....	29 / 68 / 122	VENDÔME MADEMOISELLE CHARD.....	127
NIGHT ORIENT MERLOT.....	28 / 66 / 119	VENDÔME MADEMOISELLE MERLOT.....	127

SOFT DRINKS

COCA-COLA 10

COCA-COLA ZERO 10

SPRITE 10

BOTTLED BEERS

TIGER 24

HEINEKEN 25

LEFFE BRUNE 30

KRÖNENBOURG 28

BLANC

HOEGAARDEN WIT. 28

French Gins

GODET RIVAGE 49

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CHRISTIAN DROUIN CALVADOS CASK FIN. 53

.....

CITADELLE JARDIN D'ÉTÉ 42

APÉRITIFS & COCKTAILS			
SIGNATURES			
FRENCH 75.....	57	CALVADOS SOUR.....	58
Gin, Prosecco / Herbal, sparkly and tangy		Calvados, Whisky / Zesty and creamy	
LUCKY PAULINE.....	55	BRANDY ALEXANDRE.....	53
Tequila, Triple Sec / Vibrant and foamy		Cognac, chocolate liqueur / Rich and sweet	
VESPER MARTINI.....	59	PINK MARGUERITE.....	51
Vodka, Gin / Classic and exquisite		Vodka, Triple Sec / Fruity and vibrant	
BOULEVARDIER.....	54	SILK ROAD.....	49
Whisky, Campari / Strong and bold		Gin, Pastis / Quenching and herbal feel	

Orange Wine

Chilled rosé wine aromatised with oranges, specialty from the region of Provence

44 / GLASS | 171 / CARAFE

Vin à la Française

Chef Escoffier's sweetened red wine with herbs

42 / GLASS | 158 / CARAFE

KIRS		LILLET		SPRITZ	
CLASSIC KIR.....	40	BLANC OR ROSÉ.....	44	ST-GERMAIN.....	49
Blackcurrant liquor, white wine		Aromatised wine apéritif		French Elderflower liqueur Spritz	
KIR CARDINAL.....	41	PASTIS		APEROL.....	47
Blackcurrant liquor, red wine				The original Spritz, bitter and sweet	
KIR ROYAL.....	49	RICARD.....	36	CAMPARI.....	48
Blackcurrant liquor, Prosecco		Anise and liquorice-flavoured apéritif		Bold and bitter Spritz	

SELECTION OF DIGESTIFS

GRAND MARNIER 32

DOW'S PORT 43

FINE RUBY

CALVADOS 43

JOSEPH DROUIN

HENNESSY 49

V.S.O.P.

DELORD ARMAGNAC 56

X.O.

GODET PINEAU 33

VIEUX X.O.

CLÉMENT 45

RHUM AGRICOLE AMBRÉ

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