

Chef's recommendations

SERVICE DE 11 HEURES À 15 HEURES

Vegetarian – may contain eggs and/or dairy

Homemade Bread and Butter Service

Ø LÉON'S BREAD 14

Ø ASSORTED BREAD BASKET 29

Léon's bread, baguette slices, olive fougasse

ADD-ON SPREADS

Ø CERVELLE DE CANUT +11

Seasoned cottage cheese spread from Lyon

Ø SMOKED COD ROE TARAMA +19

CHICKEN LIVER PÂTÉ +13

FOIE GRAS

PAN SEARED 85

Poached pear, apple compote

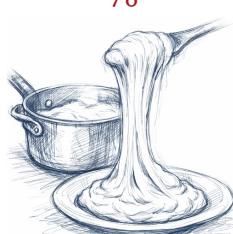
ADD-ON 68

Top any dish of your choice with pan seared foie gras

SERVICE DE 11 HEURES À 15 HEURES

*Signature Lunch Ø ALIGOT-SAUCISSE*POMMES ALIGOT WITH A CHOICE OF CHICKEN SAUSAGE **OR** LAMB SAUSAGE (+RM9)

Silly and garlicky mashed potatoes blended with melted tomme fraîche cheese from Aubrac, stretched to perfection in the classic style of the Auvergne region.



78

MELTED CHEESE SPECIALTIES*Ø Raclette*

Confit and baked baby potatoes, gherkins, pickled onions

FROM* 47

* PLEASE REFER TO OUR CHEESE MENU

Ø Reblochonade

Potato pavé cooked in beef fat, confit d'oignons

FROM* 48

Please scan to see food pictures



ADD: CHICKEN SAUSAGE 15 | BEEF CECINA OR PASTRAMI 16 | TURKEY HAM 13 | MUSHROOMS 9 | SMOKED DUCK 12

APPETISERS

FRENCH ONION SOUP 38

Covered with gratinated Emmental cheese

Ø SALADE DU CHEF 39

Mixed leaves and crudités salad, goat cheese, roasted walnut

Ø 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

Ø CLASSIC BEEF TARTARE* 64

Prepared tableside and served with toasted bread

Ø CHARCOAL ROASTED ASPARAGUS 41

Sauce mousseline, chervil, herbs oil

SIDES

All sides are vegetarian

POTATO PURÉE

ROASTED

BRUSSELS SPROUTS

MESCLUN SALAD

HOMEMADE

FRENCH FRIES

15 / SIDE

All steaks are cooked in our charcoal oven, and served with homemade French fries

Ø STEAK PARISIEN (250GR)

Sliced Australian Black Angus striploin served with signature Café de Paris butter

143

Ø STEAK BÉARNAISE (300GR)

Australian Black Angus rib-eye served with homemade sauce béarnaise

218

ADD STEAK SAUCE RM12
(PÉRIGUEUX SAUCE RM22)*Ø STEAK AU POIVRE (180GR)*Australian Black Angus tenderloin, French green peppercorn sauce
Optional: flambéed with Cognac +rm20

174

*Ø CÔTE DE BOEUF (LIMITED)*Australian Black Angus prime-rib steak
with a choice of 3 sauces

73 / 100GR

*Tries Upgrades**Ø TRUFFLE CREAM FRIES*

Truffle fries topped with truffle cream and grated Mimblette AOP cheese

+15 / PORTION

TRUFFLE AND CHEESE COQUILLETTE 65

Elbow-shaped pasta, truffle, smoked beef pastrami, thyme jus

Ø TAGLIATELLES AUX MORILLES* 61

Creamy morel mushroom sauce, roasted asparagus, egg yolk

Ø LANGOUSTE PASTA (FOR TWO) 148

Corsica-style crustacean sauce linguine with grilled spiny lobster

LIMITED FAVOURITE*Homard Entier*

Charcoal-grilled lobster served with crème d'ail (garlic cream)

MP

Chef's Specials

Please refer to our separate menu or enquire with our team to know about our specials

LUNCH SPECIALTIES*Ø CHICKEN CORDON BLEU (FOR TWO)*

Breaded chicken, beef ham, and Comté AOP cheese, thyme jus

Ø HOMEMADE LOBSTER RAVIOLE

Filled with lobster and fish mousse, served with lobster cream sauce

Ø COD BRANDADE

Purée of salted cod blended with olive oil, garlic and potatoes

*Ø LE BURGER SAVOYARD**

Black angus beef patty, raclette AOP cheese, gherkins, confit d'oignons

Ø RABBIT VOL-AU-VENT

Rabbit and cep mushroom fricassée in a puff pastry basket

CLASSIC MAINS*Ø COD FILLET À LA GRENOBLOISE*

Browned butter, capers, lemon, parsley, croutons

Ø DUCK LEG CONFIT

Thyme flavoured jus, caramelised apple, warm watercress

Ø MUSSELS À LA CRÈME (1/2 KG)

Live US-mussels. Optional: cooked with white wine +rm13

Ø RATATOUILLE

Confit byaldi style, served with zucchini beignets

Ø ROASTED HALF SPRING CHICKEN

1/2 spring chicken served with truffled sauce poulette

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.

Les Desserts

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

DESSERT DU JOUR MP

Dessert of the day. Please refer to our team for more details

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

Léon's Hot Chocolate

CHOCOLAT CHAUD À L'ANCIENNE

Thick and creamy hot chocolate with vanilla whipped cream

24

WATER

ACQUA PANNA (750ML)
22SAN PELLEGRINO (750ML)
22PERRIER (750ML)
23

FILTERED WATER (750ML)
5

All sale proceeds of filtered water are donated monthly to charities

Carte des Boissons

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

COOLERS

FIZZY PEACH & ROSEMARY 14 (GLASS) 36 (PITCHER)	ICE LEMON TEA 11 (GLASS) 29 (PITCHER)	SPARKLY LEMONADE 12 (GLASS) 31 (PITCHER)
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HOMEMADE FRUIT JUICES

PINEAPPLE AND VANILLA 17

WATERMELON AND MINT 16

ORANGE AND CHIA SEEDS 16

PEAR AND LEMON 17

Glass / Carafe / Bottle

NON-ALCOHOLIC WINES

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

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

SOFT DRINKS

COCA-COLA 10

COCA-COLA ZERO 10

Sprite 10

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

BOTTLED BEERS

TIGER 24

HEINEKEN 25

LEFFE BRUNE 30

KRÖNENBOURG 28

BLANC

HOEGAARDEN WIT. 28

French Gins

GODET RIVAGE

49

CHRISTIAN DROUIN

CALVADOS CASK FIN.

53

CITADELLE
JARDIN D'ÉTÉ

42

GODET RIVAGE

CHRISTIAN DROUIN

CALVADOS CASK FIN.

CITADELLE

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