

DINNER MENU

CUISINE GOURMANDE | PLATS À PARTAGER

Carte des Mets

FAIT MAISON | RECETTES TRADITIONNELLES

HORS D'OEUVRES

A CONVIVIAL START TO THE MEAL, MADE FOR SHARING

 ESCARGOTS À LA BOURGUIGNONNE 36

½ dozen pieces — shell-less escargots baked with garlic and herbs butter, lemon zest

 CALAMARS FRITS 35

Deep-fried calamari served with rémoulade sauce and pickled onions

 BOLES DE PICOLAT 39

French Catalonia-style beef meatballs braised in a rich tomato, lingot beans and olive sauce

SMOKED SALMON* 38

Served with a poached egg and toasted brioche

CAVIAR AND BRIOCHE (30GR) 329

Oscietra sturgeon caviar in tin, condiments, and toasted homemade brioche

 CHEESE CROMESQUIS 33

Deep-fried cheese balls with thyme infused honey dip

 FLAMED CURED MACKEREL* 33

Pickled white onions, cucumber, dill, raspberry vinaigrette

COD GOUJONETTES 37

Deep-fried buttered cod strips served with green mayonnaise and fried parsley

L'INCONTOURNABLE

Homemade Bread and Butter Service

 LÉON'S BREAD 14

 ASSORTED BREAD BASKET 29

Léon's bread, baguette slices, Provençal fougasse

Served with
CHARENTES-POITOU
AOP PAMPLIE BUTTER



Topped with
FLEUR DE SEL AND
ESPELETTE PEPPER

ADD-ON SPREADS

CHICKEN LIVER PÂTÉ +13 | SMOKED COD ROE TARAMA* +19

 CERVELLE DE CANUT +12

Seasoned cottage cheese spread from Lyon

A CHEESE
PLATTER
CAN BE
PREPARED
FROM OUR
SELECTION

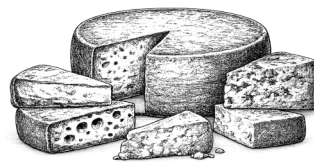
PLEASE ASK
OUR TEAM
FOR DETAILS

MELTED CHEESE SPECIALTIES

Raclette

Confit and baked baby potatoes, gherkins, pickled onions

FROM* 47



* PLEASE REFER TO OUR CHEESE MENU

ADD: CHICKEN SAUSAGE 15 | BEEF PASTRAMI 16 | TURKEY HAM 14 |  CONFIT MUSHROOMS 11 | SMOKED DUCK 12

Reblochonade

Potato pavé cooked in beef fat, confit d'oignons

FROM* 51

SCAN TO
VIEW FOOD
PHOTOS



CLASSIC APPETISERS

  SEAFOOD BISQUE 46

Rich and creamy blended seafood soup, topped with puff pastry

TWICE-BAKED SALMON SOUFFLÉ 42

Served with dill and lemon cream sauce

 PÂTÉ DE CAMPAGNE 43

Rustic beef meatloaf served chilled with fig compote and toasted bread

FRENCH ONION SOUP 39

Covered with gratinated Emmental cheese

SPÉCIALITÉ DE LA MAISON

 CLASSIC BEEF TARTARE* 68

Prepared tableside and served with toasted bread

 SALADE DE MESCLUN 29

Mixed leaves and crudités salad, lemon and garlic vinaigrette

ROASTED BONE MARROW 53

Served with sliced toasted baguette crackers

  BAKED BRIE CHEESE 45

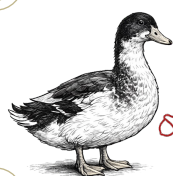
Honey and whole-grain mustard, toasted homemade baguette

 ROASTED GREEN ASPARAGUS SALAD 41

Served chilled with anchovy-spiked sauce gribiche (chopped eggs, herbs and pickles)

 POTAGE PARMENTIER* 37

Creamy leek and potato soup served with a poached egg and condiments

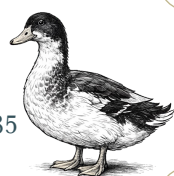


TERRINE DE FOIE GRAS 89

black truffle, homemade brioche

  PAN SEARED FOIE GRAS 85

Poached pear, apple compote



TOP ANY DISH OF YOUR CHOICE WITH PAN SEARED FOIE GRAS +RM72

 Chef's recommendations

 Contains shellfish

 Vegetarian — may contain eggs and/or dairy

 Contains nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Disclaimers

For your comfort, please inform us of any allergies or intolerances. Our team will be happy to assist you with your selection.

All prices stated are in Malaysian Ringgit and subject to 10% Service Charge and 6% Service Tax

DINNER MENU

CUISINE GOURMANDE | PLATS À PARTAGER

Carte du Dîner

FAIT MAISON | RECETTES TRADITIONNELLES

STEAK FRITES *

ALL STEAK ARE SERVED WITH HOMEMADE FRENCH FRIES

STEAK BÉARNAISE (300GR) 218

Black Angus rib-eye served with homemade sauce béarnaise

T-BONE STEAK AU BEURRE (650GR | LIMITED) 473

Black Angus T-Bone steak cooked in and served with beurre noisette (brown butter), à la Lyonnaise

STEAK AU POIVRE (180GR) 174

Black Angus tenderloin, French green peppercorn sauce
Optional: flambéed with Cognac +rm20

STEAK PARISIEN (250GR) 143

Sliced Black Angus striploin served with signature Café de Paris butter

BAVETTE À L'ÉCHALOTE (400GR) 310

Australian Wagyu flank thinly sliced tableside and served with shallots sauce

TOURNEDOS ROSSINI (180GR) 265

Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgieux



LIMITED

Côte de Boeuf

Australian Black Angus prime-rib steak with a choice of 3 sauces

RM 73 / 100 GR



ADD STEAK SAUCE RM12 (PÉRIGUEUX SAUCE RM22)

LES PÂTES

PLEASE LET US KNOW YOUR PREFERRED PASTA TEXTURE

LANGOUSTE PASTA (SERVES TWO) 148

Corsica-style crustacean sauce linguine with grilled spiny lobster

GNOCCHI À LA PARISIENNE 58

Topped and gratinated with Gruyère AOP mornay sauce

TRUFFLE AND CHEESE COQUILLETES 66

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

TAGLIATELLES AUX MORILLES* 62

Creamy morel mushroom sauce, roasted asparagus, egg yolk

CLASSIC MAINS

LIMITED

Homard Entier

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

389

Catch of the Day

Charcoal-grilled and served with beurre citronné sauce

MP



BOEUF À LA MODE 108

Pressed pulled beef, slow-braised with carrots in a rich jus

BLACK COD FILLET À LA GRENOBLOISE 94

Browned butter, capers, lemon, parsley, croutons

DUCK LEG CONFIT 72

Thyme flavoured jus, caramelised apple, warm watercress

BROCHETTE DE GAMBAS GRILLÉES (LIMITED) 77

Charcoal-grilled fresh tiger prawns skewer with beurre de tomate

Optional: flambéed with Pastis +rm18

SAUMON À L'OSEILLE* 68

Lightly seared salmon fillet, creamy sorrel sauce

RATATOUILLE 57

Confit byaldi style, served with zucchini beignets

ROASTED CHICKEN LEG 79

Served with foie gras Albufera sauce and topped with grated foie gras

Optional: flambéed with Port Wine +rm17

RACK OF LAMB* 136

Carré d'agneau served with minted lamb jus seasoned with herbs

ACCOMPANIMENTS

CLASSIC POTATO PURÉE 17

CARAMELISED BRUSSELS SPROUTS 18

SPINACH À LA CRÈME 17

HOMEMADE FRENCH FRIES 16

BUTTER-ROASTED VEGETABLES 15

UPGRADE

TRUFFLE CREAM FRIES

Truffle fries topped with truffle cream and grated Mimolette AOP cheese

+16 / PORTION

LES DESSERTS

VACHERIN GLACÉ 32

French meringue, vanilla ice-cream, Chantilly, raspberry coulis

MOUSSE AU CHOCOLAT* 31

Served tableside with Chantilly and chocolate shavings

CRÈME BRÛLÉE 28

Classic vanilla custard

WARM CHOCOLATE MI-CUIT* 38

Chocolate fondant baked in a pan, topped with vanilla ice-cream and cinnamon crumble



CRÊPES SUZETTE 36

Prepared tableside. Optional: Flambéed with Grand Marnier +rm20

LA PROFITEROLE 39

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

TARTE TATIN 34

Classic caramelized apple tart, vanilla ice-cream, crème vanillée

ICE CREAMS, SORBETS, AND COUPES GLACÉES

Menu available at your convenience

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