

# LUNCH 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

## 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\* 51

\* PLEASE REFER TO OUR CHEESE MENU

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

A CHEESE  
PLATTER  
CAN BE  
PREPARED  
FROM OUR  
SELECTION

PLEASE ASK  
OUR TEAM  
FOR DETAILS

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

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 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

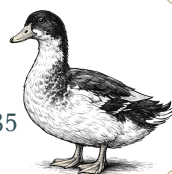


TERRINE DE FOIE GRAS 89

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

# LUNCH MENU

CUISINE GOURMANDE | PLATS À PARTAGER

## Carte du Déjeuner

FAITS 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

 **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

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 Périgueux

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

  **LANGOUSTE PASTA** (SERVES TWO) 148

Corsica-style crustacean sauce linguine with grilled spiny lobster

**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

### ACCOMPANIMENTS

CLASSIC POTATO PURÉE 17

 CARMELISED 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

### LUNCH FAVOURITES

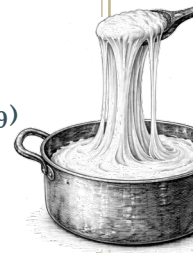
SIGNATURE

#### *Aligot-Saucisse*

POMMES ALIGOT WITH A CHOICE OF  
CHICKEN SAUSAGE OR LAMB SAUSAGE (+RM9)

Silky, garlicky mashed potatoes blended with melted  
tomme fraîche cheese, stretched in classic Auvergne-style

78



 **CHICKEN CORDON BLEU** (FOR TWO) 96

Breaded chicken, beef ham, Comté AOP cheese, served with a petite salade

**STEAK HACHÉ "À CHEVAL"\*** 93

Black Angus beef patty with a poached egg and blue cheese sauce, served with French fries

### CLASSIC MAINS

 **COD FILLET À LA GRENOBLOISE** 94

Browned butter, capers, lemon, parsley, croutons

 **DUCK LEG CONFIT** 72

Thyme flavoured jus, caramelised apple, warm watercress

**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

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



### 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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