

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

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

LEÓN'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

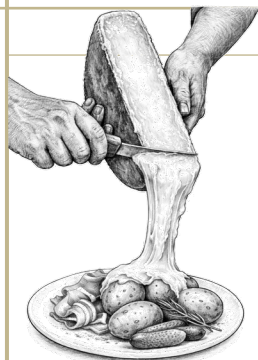


ADD-ON SPREADS

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

CERVELLE DE CANUT +12

Seasoned cottage cheese spread from Lyon



MELTED CHEESE SPECIALTY

Raclette

One scrape of melted cheese poured on confit and baked baby potatoes, gherkins, and pickled onions

CHOICE OF CHEESE:

RACLETTE AOP DE SAVOIE 47 | TOMME LE MONTAGNOU 51 | MORBIER AOP 57

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

SCAN TO
VIEW FOOD
PHOTOS



CLASSIC APPETISERS

SEAFOOD BISQUE 46

Rich and creamy blended seafood soup, topped with puff pastry

SALADE DE MESCLUN 29

Mixed leaves and crudités salad, lemon and garlic vinaigrette

FRENCH ONION SOUP 39

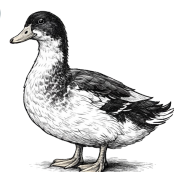
Covered with gratinated Emmental cheese

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

SPÉCIALITÉ DE LA MAISON

CLASSIC BEEF TARTARE* 68

Prepared tableside and served with toasted bread

VELOUTÉ OF MUSHROOMS 37

Cep and white button mushroom creamy soup, served with a poached egg and croutons

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)

👑 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 MATCHSTICK FRIES

STEAK BÉARNAISE (300GR) 218

Black Angus rib-eye served with homemade sauce béarnaise

👑 T-BONE STEAK AU BEURRE (650GR | LIMITED) 521

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 stew, slow-braised 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 prawn 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 Albuféra 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

🍷 CAMELISED BRUSSELS SPROUTS 18

🍷 SPINACH À LA CRÈME 17

HOMEMADE MATCHSTICK FRIES 16

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

🍷 🍷 PISTACHIO PARIS-BREST 38

Choux pastry with pistachio mousseline cream and pralines



🍷 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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