

Carte du Déjeuner

HORS D'OEUVRES

A CONVIVIAL START TO THE MEAL, MADE FOR SHARING

 ESCARGOTS À LA BOURGUIGNONNE 37

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

 CALAMARS FRITS 36

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

OSCJETRA STURGEON CAVIAR* (30GR) 398

Served with fromage frais and homemade brioche

 CHEESE CROMESQUIS 34

Deep-fried cheese balls with thyme infused honey dip

 SMOKED COD ROE TARAMA* 46

Topped with trout roe and extra virgin olive oil, served with homemade socca chips

CROQUETTES DE BOEUF 37

Breaded beef and potato bites, garlic cream and truffle oil

L'INCONTOURNABLE

Homemade Bread and Butter Service

 LÉON'S BREAD 15

 ASSORTED BREAD BASKET 31

Léon's bread, whole-wheat rustic bread, Provençal fougasse



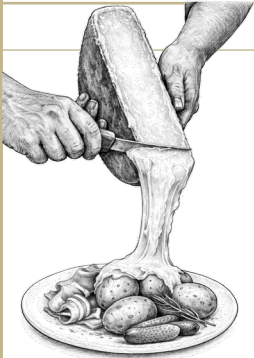
Served with
CHARENTES-POITOU
AOP PAMPLIE BUTTER

Topped with
FLEUR DE SEL

ADD-ON SPREAD

 PÂTÉ DE FOIE DE VOLAILLE MAISON +15

Homemade chicken liver pâté



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 49 | TOMME LE MONTAGNOU 51 | MORBIER AOP 57

 ADD: CHICKEN SAUSAGE 15 | BEEF SAUSAGE 23 | BEEF PASTRAMI 16 | TURKEY HAM 14 |  CONFIT MUSHROOMS 11 | SMOKED DUCK 12

SCAN TO
VIEW FOOD
PHOTOS



LES SALADES

 ROASTED GREEN ASPARAGUS SALAD 43

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

 SALADE DE MESCLUN 31

Mixed leaves salad, lemon and garlic vinaigrette

  SALADE DE TOMATES 42

Momotaro and heirloom tomatoes, strawberry, fresh herbs, jus de tomate



  SALADE NIÇOISE
(TO SHARE)

Crudités, house-made tuna confit and boiled eggs,
with garlic and anchovy vinaigrette. Prepared tableside



72

CLASSIC APPETISERS

SPÉCIALITÉ DE LA MAISON

 CLASSIC BEEF TARTARE* 74

Prepared tableside and served with toasted baguette

 ROASTED BONE MARROW 86

2 pieces served with lemon persillade and toasted whole-wheat rustic bread

TERRINE DE FOIE GRAS* 108

Fresh truffle, fig jam, homemade brioche

FRENCH ONION SOUP 39

Covered with gratinated Emmental cheese

 MARINATED SMOKED HERRING* 48

(HARENG POMMES À L'HUILE)

Served warm with potatoes, carrots, onions and vinaigrette

 Chef's recommendations

 Contains shellfish

 Gluten-free

 Contains nuts

 Vegetarian — may contain eggs and/or dairy

*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

STEAK FRITES*

ALL STEAK ARE SERVED WITH HOMEMADE FRENCH FRIES

  STEAK BÉARNAISE (300GR) 218

Black Angus rib-eye served with homemade sauce béarnaise

 STEAK PARISIEN (250GR) 152

Sliced Black Angus striploin served with signature Café de Paris butter

 TUNA STEAK AU POIVRE (180GR) 213

Seared bluefin tuna chutoro steak with French green peppercorn sauce (contains beef stock)
Optional: flambéed with Cognac +rm23

LIMITED

 Côte de Boeuf

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

RM 76 / 100 GR

ADD: SAUCE AU POIVRE RM22 | PÉRIGUEUX SAUCE RM23 | OTHER SAUCES RM13

PÂTES ET RIZ

PLEASE LET US KNOW YOUR PREFERRED PASTA/RICE TEXTURE

  LANGOUSTE PASTA 91 (HALF) / 172 (WHOLE)

Corsica-style crustacean sauce linguine with grilled spiny lobster

 TAGLIATELLES AUX MORILLES* 63

Creamy morel mushroom sauce, roasted asparagus, egg yolk

  PROVENÇAL LAMB STEW RISOTTO 84

Lemony risotto topped with slow-braised lamb and tomato stew

  PÂTES À LA PIPERADE 59

Rigatoni with roasted pepper, tomato, onions, espelette chili, olives and almonds.
Topped with grated Ossau-Iraty AOP Cheese

ACCOMPANIMENTS

POMMES PONT-NEUF 26

Extra thick-cut fries, fried in beef tallow

 HOMEMADE FRENCH FRIES 17

 CLASSIC POTATO PURÉE 18

  CARAMELISED BRUSSELS SPROUTS 19

  SPINACH À LA CRÈME 18

SPÉCIALITÉ

 TRUFFLE CREAM FRIES

Truffle French fries
topped with truffle cream and
grated Mimolette AOP cheese

35

CLASSIC MAINS

SIGNATURE

  Aligot-Saucisse

POMMES ALIGOT WITH A CHOICE OF
CHICKEN SAUSAGE OR BEEF SAUSAGE (+RM12)

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

78

  HACHIS PARMENTIER 122

Slow-braised beef and mushroom fricassée topped with potato purée and bone marrow

 DUCK LEG CONFIT 78

Thyme flavoured jus, caramelised apple, warm watercress

PAN SEARED SALMON FILLET* 68

Served with sauce Dugléré (diced tomato, butter and fish stock reduction)

 POISSON EMPEREUR PANÉ* 64

Breaded orange roughy fish mousseline, crab emulsion and tartare sauce

 CHICKEN CORDON BLEU (TO SHARE) 96

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

 RATATOUILLE 57

Confit byaldi style, served with zucchini beignets

ROASTED CHICKEN LEG* 61

Served with chicken jus, anchovy mayonnaise, and romaine lettuce

TRUFFLED CROQUE-MONSIEUR 77

Beef ham, melted cheese and truffle layered between toasted bread

LIMITED

  Homard Entier

Charcoal-grilled lobster served with crème d'ail (garlic cream)
453

Catch of the Day

Charcoal-grilled, paired with a sauce chosen to complement the catch
MP

LES DESSERTS

  VACHERIN GLACÉ 37

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

  MOUSSE AU CHOCOLAT* 45

Served tableside with Chantilly and chocolate shavings

 CRÈME BRÛLÉE 29

Classic vanilla custard

 PISTACHIO PARIS-BREST 42

Choux pastry with pistachio mousseline cream and pralines

CRÊPES SUZETTE 39

Prepared tableside. Optional: Flambéed with Grand Marnier +rm25

  LA PROFITEROLE 43

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

 TARTE FINE "TATIN" 38

Thin caramelized apple tart topped with cinnamon ice cream and crème anglaise

ICE CREAMS, SORBETS, AND COUPES GLACÉES

Menu available at your convenience