

HORS D'OEUVRES

A CONVIVIAL START TO THE MEAL, MADE FOR SHARING

Escargots à la Bourguignonne 38

Half a dozen pieces — shell-less escargots baked with garlic and herb butter, lemon zest

Calamars Frits 37

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

Oscieta Sturgeon Caviar* (30gr) 398

Served with fromage frais and homemade brioche

Cheese Cromesquis 35

Deep-fried cheese balls with thyme-infused honey dip

Smoked Cod Roe Tarama* 47

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

Croquettes de Boeuf 38

Breaded beef and potato bites, garlic cream and truffle oil, fried in beef tallow

L'INCONTOURNABLE

Homemade Bread and Butter Service

Léon's Bread 15

Assorted Bread Basket 31

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



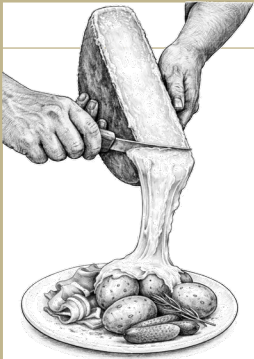
Served with
CHARENTES-POITOU
AOP PAMPLIE BUTTER

Topped with
FLEUR DE SEL

ADD-ON SPREAD

Pâté de Foie de Volaille Maison +15

Homemade chicken liver pâté



MELTED CHEESE SPECIALTY

Raclette

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

CHOICE OF CHEESE

RACLETTE DE SAVOIE AOP 54 | MORBIER AOP 61

ADD : HOUSEMADE CHICKEN BOUDIN BLANC SAUSAGE 18 | CONFIT MUSHROOMS 11
TURKEY HAM 14 | SMOKED DUCK BREAST 12 | HOUSEMADE BEEF SAUSAGE 23

SCAN TO
VIEW FOOD
PHOTOS



CLASSIC APPETISERS

Classic Beef Tartare* 74

Prepared tableside and served with toasted baguette

French Onion Soup 39

Covered with gratinated Emmental cheese

Crab and Asparagus Salad 62

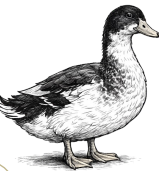
Served chilled with lemon and garlic vinaigrette

Pan-Seared Foie Gras 85

Poached pear, apple compote

Terrine de Foie Gras* 108

Fresh truffle, fig jam, homemade brioche



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

Wild-Caught French Scallops* 192

Five pieces pan-seared and coated in sauce soubise with sturgeon caviar

Salade Niçoise* (TO SHARE) 72

Fresh crudités, house-made tuna confit, boiled eggs, and garlic-anchovy vinaigrette. Prepared and dressed tableside

Seafood Bisque 47

Rich and creamy blended seafood soup, topped with golden puff pastry crust

Potato Paillasson Lyonnais* 38

Crispy rösti-style potato galette served with a poached egg and with cervelle de canut, a traditional Lyonnaise herbed fromage blanc

Roasted Bone Marrow 86

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

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 OUR STEAKS ARE SERVED WITH
A SIDE OF HOMEMADE FRENCH FRIES

  STEAK BÉARNAISE (300GR) 218

Black Angus rib-eye served with homemade sauce béarnaise

 STEAK AU POIVRE (180GR) 177

Black Angus tenderloin served with French green peppercorn sauce

Optional: Flambéed with Cognac +rm23

BAVETTE À L'ÉCHALOTE (400GR) 310

Australian Wagyu flank thinly sliced tableside and served with shallot sauce

 STEAK PARISIEN (250GR) 152

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

TOURNEDOS ROSSINI (180GR) 279

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

RM76 PER 100GR

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

 GRATIN DE CANNELLONI 79

Cannelloni filled with mushrooms and cheese, baked in a rich
truffle Mornay sauce and finished with grated black truffle

  PROVENÇAL LAMB STEW RISOTTO 84

Lemony risotto topped with slow-braised lamb and tomato stew

CLASSIC MAINS

LIMITED

  Homard Entier 453

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

Catch of the Day MP

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

 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

 CHICKEN CORDON BLEU (TO SHARE) 107

Crispy breaded chicken stuffed with turkey ham and Comté AOP cheese

 PAN-SEARED SALMON FILLET* 68

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

 RATATOUILLE 57

Confit byaldi style, served with zucchini beignets

BLUEFIN CHUTORO TUNA PAVÉ* 196

Pan-seared and served with crème Grenobloise (brown butter, capers and lemon)

ROASTED CHICKEN LEG 74

Served with morel mushroom sauce poulette and romaine lettuce

 GRILLED LUMINA LAMB SIRLOIN* 147

Served with classic lamb jus and crème d'ail (garlic cream)

ACCOMPANIMENTS

CRISPY POTATO PAVÉ 31

Pressed layers of potato, fried in beef tallow

 HOMEMADE FRENCH FRIES 17

 ROASTED BRUSSELS SPROUTS 19

 CLASSIC POTATO PURÉE 18

  SPINACH À LA CRÈME 18

 TRUFFLE CREAM FRIES 35

Topped with grated Mimolette AOP cheese

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 caramelised apple tart topped with cinnamon ice cream and crème anglaise

ICE CREAMS, SORBETS, AND COUPES GLACÉES

Menu available at your convenience