

Comptoir

Bar à Hors D'Oeuvre

Bites

TRUFFLE CHEESE CROQUETTES (2 PCS)	\$60
SPICY OCTOPUS SALAD W/ BUTTER LETTUCE & TOMATOES	\$108
TRADITIONAL FRENCH ONION SOUP 🌿	\$88
CRAB & AVOCADO ROLLS (2PCS) SALMON EGGS, CHIVES & MAYONNAISE	\$78
CHICKEN & MUSHROOM FRICASSÉE W/ SOURDOUGH TARTINES	\$98
POACHED EGG "EN MEURETTE" RED WINE SAUCE & BACON	\$98
TUNA TATAKI W/ PONZU CITRUS VINEGAR & CORIANDER, SPRING ONION	\$118
GOAT CHEESE BRICKS (2 PCS) W/ HONEY	\$78
ESCARGOT BURGUNDY SNAILS W/ GARLIC & PARSLEY BUTTER	\$98
SQUID TEMPURA W/ WASABI MAYO	\$98
MINI BEEF CHEESE BURGER (2PCS) W/ COCKTAIL SAUCE	\$118
"BOQUERONES", WHITE ANCHOVIES IN OLIVE OIL, VINEGAR & BASIL	\$88

Seafood

CLAMS "À LA BASQUE" COOKED IN CARTA FATA	\$128
MUSSEL & FRIES IN A CREAMY WHITE WINE ONION SAUCE	\$168
OCTOPUS LEG "A LA PLANCHA" W/ MASH POTATO & HERB SALSA	\$168
GRILLED JUMBO KING PRAWNS W/ PASTIS LIQUOR & CRISPY PASTRY	\$178
CRAYFISH & CHAMPAGNE RISOTTO W/ PARSLEY AND PARMESAN CHEESE	\$158

Meat

CLASSIC BEEF TARTARE (150G) W/ CAPERS, ONION AND MUSTARD	\$178
DUCK CONFIT, MUSTARD SAUCE W/ LYONNAISE POTATOES (ALLOW 20 MINS)	\$188
ROASTED LAMB CHOP W/ BABY CARROT, BRUSSELS SPROUT	\$198
BEEF TENDERLOIN (130G) W/ MASHED POTATOES & ROSEMARY	\$178
CHICKEN PARMIGIANA W/ TOMATO SAUCE & BASIL	\$158

Pasta

RAVIOLES DU ROYANS W/ CREAMY TARRAGON SAUCE	\$118
SQUID INK LINGUINE, GRILLED CUTTLEFISH	\$138
TAGLIATELLE ESCARGOT W/ GARLIC BUTTER SAUCE & PARSLEY	\$118
LASAGNA CARBONARA W/ MUSHROOM & PANCETTA	\$128

Sides

SWEET POTATO FRIES 🌿 W/SOUR CREAM AND PAPRIKA	\$68
ROASTED CAULIFLOWER 🌿 W/ GARLIC CURRY BUTTER	\$68
RATATOUILLE 🌿	\$68
STEAMED BROCCOLI & ALMONDS 🌿	\$58
TRUFFLE FRIES	\$68

Desserts

APPLE CRUMBLE W/ VANILLA ICE CREAM	\$78
SPECULOOS CRÈME BRÛLÉE	\$78
GIANT 80% VALRHONA CHOCOLATE COOKIE W/ VANILLA ICE CREAM	\$88
HOMEMADE CHURROS W/ CINAMMON & CHOCOLATE SAUCE	\$68