

LUNCH

2 COURSE - 790 PHP | 3 COURSE - 890 PHP

INCLUSIVE A CHOICE OF A SOFT DRINK, WINE, BEER, COFFEE, OR TEA

STARTERS

STEAK TARTARE PARISIENNE

Hand-cut wagyu skirt beef, house spice blend, Dijon mustard, capers, egg yolk emulsion, toasted brioche

VELOUTÉ DE POIREAUX & POMMES DE TERRE

Silky leek and potato velouté, chive oil, crème fraîche

SPICY BABY CALAMARI FRIT

Crispy baby calamari, Espelette pepper, lemon zest, parsley aioli

MAIN COURSE

LINGUINE À LA CRÈME DE CHAMPIGNONS

Linguine, mushroom cream, aged Comté, fresh herbs.
(ADD PANCETTA: ₱150)

GNOCCHI RACLETTE STYLE

Potato gnocchi, raclette cheese, caramelized onion, fresh herbs

CAJUN GRILLED CHICKEN SUPRÊME

Organic chicken breast, Cajun spices, pan jus, roasted vegetables

STEAK FRITES

Beef striploin, Café de Paris butter, hand-cut fries
(ADD ₱900)

DESSERT

TARTE AU CHOCOLAT NOIR

Dark chocolate ganache, butter pastry, sea salt

V VEGETARIAN  VEGAN

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE