

## DELI COUNTER

**COLD CUTS BOARD P** ..... 990  
 Chef's selection of 4 European cured meats served with pickles

**CHEESE BOARD V** ..... 990  
 Assortment of 4 cheeses served with pineapple mostarda

**BRIE À LA TRUFFE V** ..... 450  
 Artisanal brie, mascarpone, truffle stuffing, green salad

**DR. PLATTER P** ..... 1980  
 A great mix of cheese & cold cuts platter with pork rillettes and chicken liver mousse, vegetable pickles and pineapple mostarda

*To share*

### FINE DE CLAIRE FRENCH OYSTERS

SERVED WITH MIGNONETTE SAUCE

**3 OYSTERS** ..... 770  
**6 OYSTERS** ..... 1400  
**12 OYSTERS** ..... 2700

### BAKED OYSTERS

SABAYON CHAMPAGNE, COMTÉ, PICKLED SHALLOTS, TORREFIED NUTS

**3 OYSTERS** ..... 400  
**6 OYSTERS** ..... 740  
**12 OYSTERS** ..... 1450

**OSCIETRA CAVIAR 30 GR** ..... 5500  
 Blinis, sour cream, egg white brunoise, chives, egg yolk

## HOUSE MADE

**BABA GANOUSH V** ..... 475  
 Burnt eggplant, tahini, evoo, lemon and garlic

**SALMON RILLETES** ..... 475  
 Salmon confit with lemon and olive oil, topped with fresh herb bavarois

**CHICKEN LIVER MOUSSE WITH ORGANIC MAPLE SYRUP** ..... 495  
 Dr.wine's living legend, served with pickles and crostini

**PÂTÉ DE CANARD** ..... 490  
 Duck pate cooked with cognac and Espelette pepper and served with pickles and mustard

**TERRINE DE FOIE GRAS AU CALVADOS** ..... 1490  
 Duck liver terrine served with mango chutney and rustic toasted bread

**CAMEMBERT D'ISIGNY RÔTI V** ..... 1280  
 Baked whole camembert cheese 250 grams

**SAUSAGE PLATTER P** ..... 990  
 4 grilled home-made sausage  
 : Roasting selection each week - Ask your crew

*To share*

**RACLETTE PLATTER P** ..... 1980  
 Melt it yourself! - Ideal for unhurried days  
 Raclette, charcuterie, cornichons, marble potatoes  
 : cocktail onion. Make

*To share*

All deli counter and house made dishes come with homemade artisan bread

## STARTER

**LA SOUPE À L'OIGNON GRATINÉE** ..... 590  
 3 different kinds of onions, countryside bread crouton, gratinated with emmental cheese.  
 If you think you had a good oignon soup before, forget about it and try this one!

**GAMBAS PASTIS** ..... 690  
 Prawns, garlic butter, lemon zest, flambee with pastis

**ARTICHAUTS FRITS V** ..... 590  
 Deep fried artichokes, chef's aioli

**ESCARGOTS À LA BOURGUIGNONNE 6 PCS P** ..... 590  
 Traditional burgundy snails, bacon, parsley garlic butter & white almonds powder

**SALAD CÉSAR DU CHEF P** ..... 680  
 Romaine lettuce, boneless crispy chicken thigh, quail eggs, bacon, and anchovy-caper-parmesan dressing, croutons

**PISSALADIÈRE NIÇOISE** ..... 590  
 Buttery puff pastry dough, Calabrian anchovies, caramelized onion, Kalamata olives

**BURRATA TOMATO CHUTNEY V** ..... 860  
 Italian burrata di bufala, tomato chutney, pine nuts, basil oil, grilled sourdough

**CHICKEN SUPREME VOL-AU-VENT WITH FOIE GRAS SAUCE** ..... 680  
 Crispy puff pastry, boneless chicken thigh, Paris mushroom, garlic butter, foie gras cream

**MR. SEGUIN GOAT CHEESE SALAD V** ..... 780  
 Melted goat cheese, drizzled honey, walnuts, red beets and frisée salad

**CHEF ROMAIN SALAD** ..... 720  
 Rougie smoke duck breast, quail eggs, orange supreme & grated 12 month aged comté cheese

## MAIN COURSE

**TRUFFLE AND MUSHROOM PENNE PASTA V** ..... 720  
 Oyster and gemini mushrooms with penne in a truffle paste cream sauce, pecorino and parmigiano reggiano cheese

**CREAMY SEAFOOD CANNELLONI** ..... 780  
 Cannelloni stuffed with crab meat, prawns, mussels, spinach, crème fraîche and gratinated emmental cheese

**RAGOÛT DE POULPE** ..... 880  
 Octopus ragu, deep tomato reduction, paccheri pasta

**MUSSELS AND FRENCH FRIES** ..... 850  
 Chilean mussels cooked in a creamy blue cheese sauce served with French fries

**RED SNAPPER MEUNIÈRE** ..... 1180  
 Red snapper fillet, garlic & parsley baby marbled potatoes, French butter Meunière sauce

**PAVÉ DE SAUMON SAUCE GRIBICHE** ..... 1280  
 Tasmanian salmon filet, marble potatoes, asparagus

**YELLOW CHICKEN MOREL SAUCE** ..... 1200  
 Yellow French chicken supreme from Landes, morels mushrooms, creamy chenin blanc white wine sauce, mash potatoes, comté shaving, walnut oil

**BEEF CHEEK LASAGNA** ..... 1280  
 Slow braised beef cheek, fresh pasta sheets, Bordeaux red wine sauce, parmigiano reggiano bechamel, porcini mushroom dust

**OSSO BUCO À LA GREMOLATA** ..... 1290  
 Slow cooked beef shank (500gr), served with basil & garlic pasta

**TRADITIONAL BEEF STEAK TARTARE** ..... 980  
 Raw beef tenderloin cut «à la minute», egg yolk, seasoning and condiments, served with French fries

**CHEF ROMAIN'S TARTARE** ..... 1280  
 Beef tartare, pan seared foie gras, truffle, quail egg yolk, served with French fries

**PORCHETTA PROVENÇALE P** ..... 850  
 Roasted pork belly rolled in porchetta Provence-style, served with carrot, celery, spring onions, potatoes, eggplant and zucchini

**BOEUF BOURGUIGNON P** ..... 1280  
 Classic French beef stewed in red wine served with gratin dauphinois

**AGNEAU DE 7 HEURES** ..... 1380  
 Seven hours slow cooked Australian lamb sholder, sweet potatoes puree, french beans, garlic confit, lemon zest

## FROM THE GRILL

**BAVETTE À L'ÉCHALOTE** ..... 1280  
 Australian Wagyu MB4 beef inside skirt steak, shallot confit, French fries

**FILET DE BOEUF, SAUCE PÉRIGUEUX** ..... 1480  
 Grilled clear river USDA beef tenderloin, red wine truffle sauce, gratin dauphinois

**MAKE IT ROSSINI EXTRA PAN SEARED FOIE GRAS** ..... 490

**STRIPLOIN STEAK** ..... 1980  
 Grilled beef striploin with shallots, roasted garlic & thyme, served with pepper sauce & a choice of French fries or pilaf rice

**VEAL FILET MIGNON** ..... 2280  
 Milk fed Dutch veal tenderloin, cauliflower mousseline, jus, grilled hazelnut

**RIB EYE STEAK** ..... 6980  
 Sir Harry Wagyu Rib eye Australian beef MB 4/5 includes 2 side dishes of your choice

## SIDE DISH

**SWEET SCENTED PILAF RICE** ..... 190

**CLASSIC FRENCH GRATIN DAUPHINOIS** ..... 250

**PERFECT FRENCH FRIES** ..... 250

**ROASTED VEGETABLES** ..... 250

**SAUTEED MUSHROOMS** ..... 350

## DESSERT

**CRÈME BRÛLÉE VANILLE** ..... 350  
 A french classic, probably the best one

**FONDANT AU CHOCOLAT** ..... 350  
 Melting heart chocolate cake topped with vanilla ice cream

**THE DOCTOR'S STAIRWAY TO HEAVEN** ..... 350  
 Chocolate custard topped with whipped cream & orange tuile

**TARTE TATIN** ..... 490  
 Traditional warm apple pie, french vanilla ice cream