

“cafécausette...”

LE FRENCH GOURMAY SPECIAL

HORS-D'OEUVRES

smoked duck breast tart	268
<i>mushroom salad, hazelnut dressing</i>	
warm goat cheese	188
<i>roasted pine nuts, confit bell peppers, arugula salad and olive tapenade</i>	
provençale fish ‘soup’	198
<i>prawn, seabass, mussel, rouille sauce</i>	
seafood salad	268
<i>artichokes, chickpeas, citrus & barigoule dressing</i>	
salmon carpaccio	268
<i>avocado, piquillo pepper and frisée lettuce</i>	

FROMAGES

bernard antony cheese from france <i>served with truffle honey, figs compote and sourdough bread</i>	
any 2 selection	88
any 4 selection	188
banon cheese	beaufort
<i>provence, goat</i>	<i>savoie, cow</i>
reblochon	roquefort
<i>savoie, cow</i>	<i>midi pyrénées, sheep</i>

VINS

	<i>by bottle</i>
	<i>750ml</i>
VIN ROUGE	
Chêne Bleu “Héloïse”	2,100
<i>Vin de Pays du Vaucluse</i>	
Château Sainte Marguerite “Symphonie”	880
<i>Côtes de Provence Cru Classe</i>	
Domaine Richeaume “Cuvee Columelle”	1,420
<i>Côtes de Provence</i>	
VIN BLANC	
Château Sainte Marguerite “Symphonie”	880
<i>Côtes de Provence Cru Classe</i>	
Triennes “Sainte Fleur”	650
<i>Vin de Pays du Var</i>	
Domaine Ott “Clos Mireille”	790
<i>Côtes de Provence</i>	
VIN ROSÉ	
Château d'Esclans “Whispering Angel”	510
<i>Côtes de Provence</i>	
Château d'Astros “Minuit Rose”	540
<i>Côtes de Provence</i>	
Domaine Ott “Château de Selle”	955
<i>Côtes de Provence</i>	

PLATS PRINCIPAUX

seabass en papillote	388
<i>pickled lemon, fennel salad, sauce verde and brown rice</i>	
lamb loin with provençale herbs	408
<i>puy lentil ragout, ratatouille, lamb jus</i>	
pepper crusted pork chop	398
<i>smoked eggplant, romaine hearts</i>	
filled zucchini flower	298
<i>ricotta and green pea risotto</i>	
roasted john dory	398
<i>niçoise style with lemon, tomato, black olives</i>	

FRUITS DE MER

huîtres (1/2 dozen / 1 dozen)	188 / 388
<i>oysters</i>	
crabe	298
<i>snow crab</i>	
petit plateau	488
<i>1/2 lobster, 6 oysters, 4 shrimp, snow crab</i>	
crevettes	148
<i>shrimp or prawns 250g</i>	
demi-homard	188
<i>1/2 boston lobster with tarragon mayonnaise or lemon</i>	

ACCOMPAGNEMENTS

tomato salad, balsamic	78 EACH
sautéed green beans	
sautéed spinach	
ratatouille provençale	
lemon salad with pickled lemon	
puy lentil ragout	

DESSERTS

chocolate ganache sea salt, espresso beans tart	108 EACH
baked apricot tart	<i>caramelised honey ice cream</i>
croquembouche	<i>vanilla sauce</i>
clafoutis	<i>confit black olive</i>
traditional crème brûlée	
baked apple terrine	<i>calvados ice cream</i>

Available from
MONDAY to SUNDAY

Please inform your server of any food-related allergies.
如對任何食物有過敏反應，請與餐廳款待員聯絡。

Prices are in hong kong dollars and subject to 10% service charge.
價格以港幣計算，另加一服務費。