



POUR BRUNCHER/ All day brunch

Le Croissant

Luscious scrambled eggs & avocado with hollandaise sauce	50
add on poached egg	10

L'Assortiment de Viennoiserie

Assortments of french baguette, croissant, pain au chocolat, raisin bread with butter, strawberry/ apricot jam & honey	55
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Le Pancake au Saumon

Homemade savory pancake, cream cheese, smoked salmon & fresh dill	55
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Le Croque Truffe

Truffle béchamel, sautéed mushrooms & comté cheese	45
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L'Avocado Toast

Smashed avocado with lemon, poached egg, pomegranate & coriander cress on toasted sourdough bread with salted butter	55
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Le Mozzarella Bagel

Mozzarella, philadelphia mixed with pesto, sundried tomatoes, fresh basil & dill	50
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Le Hopper

Sri Lankan hopper made of fermented rice coconut crepes served with onion sambol, coconut gravy & traditional spiced mash potatoes	50
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Le Pain Perdu

French toast with vanilla ice cream & caramel sauce	45
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POUR COMMENCER/ Starters

Le Trio Chicken Tacos

Chicken marinated in spices & yogurt, served with lime & coriander cress	50
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La Nicoise

Celery, cucumber, radish, fresh tuna, edamame, basil, mixed leaves, cherry tomatoes, spring onion, boiled eggs & kalamata olives with a tomato based dressing	55
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La Quinoa & Kale (V)

Black & white quinoa, cucumber, shallots, kale, pomegranate, parsley & radish with Asian dressing	55
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Le Tuna ceviche

Fresh raw tuna, shallots, cucumber, bell pepper, kale, pomegranate, radish & basil with sweet dressing	70
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L'Aubergine

Eggplant confit with feta cheese	50
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POUR SUIVRE/ Mains





Le Saumon Shiso
Norwegian salmon, fresh herbs salad with shiso vinegar dressing & a side of ratatouille 85

add on steamed rice 10





Le Sea Bass
Sea bass with rocket leaves, olives & capers, lime & white balsamic dressing 110





Le Filet De Boeuf
Tenderloin with spinach & mashed potato, Indian curry dressing 85





Les Pates aux Truffes
Truffle pasta with sautéed garlic spinach, parmesan & truffle shavings 75





Le Basil risotto (V)
Basil pesto base 55

add on (non-vegan) Parmesan cheese 55





Le Poke bowl (V)
Sushi rice, avocado, edamame beans, sesame seeds, spinach, mango salsa with a sweet asian dressing 45

add on (non-vegan) Salmon or Tuna 15





La Milanese
Lightly-breaded chicken escalope with a side of rocket & cherry tomatoes 80





Le Club
Chicken, button mushrooms, cucumber, cheddar cheese, red onion & homemade lemon mayo dressing with french fries on the side 60







POUR PICORER/ Sides





La Ratatouille 30





Les French Fries 30





Les Sweet Fries 30





Les Mashed Potatoes 30





Les Asperges 30





FINIR EN BEAUTÉ/ Desserts





Le Fondant au Chocolat
Valrhona Manjari 64% served with salted caramel ice cream 45





La Mousse au Chocolat
Served with caramelized pecans, hazelnut pralines & golden leaves 45





Le Banana Split
Caramelized bananas served with vanilla, chocolate & strawberry ice cream 45





Le Cheesecake
Vanilla infused cream cheese with homemade berry jam, fresh berries, pomegranate & pistachio 45





La Salade de Fruits (V)
Mix of seasonal fruits served with mandarin sorbet & mint leaves 45







COFFEE

Café Latte	20
Cappuccino	22
Flat White	22
Cortado	20
Piccolo	18
Espresso Machiato	
Single	15
Double	20
Cafe Mocha	30
Spanish Latte	30
Americano	22
Affogato	30
Espresso Fredo	20

FILTER COFFEE

V60	35
Aeropress	35
Chemex	35
French Press	35
Cold Brew	35
Cold Brew tonic	35

TEA'S

English Breakfast	20
Earl Grey French Blue	20
Marco Polo	20
Fujiyama	20
Matcha	35





WATER/ CARBONATED BEVERAGES



	Aqua Panna 750ml	35	
	Aqua Panna 500ml	25	
	Tonic Water	20	
	Ginger Ale	20	
	Soda Water	20	
	San Pellegrino 750ml	20	
	Coke	25	
	Coke Light	25	
	Coke Zero	25	



MOCKTAILS



	Le Delphine <i>Papaya, mango, orange, banana</i>	25	
	Le Francine <i>Blue curacao, mint, lemon, green apple, soda water</i>	25	
	Le Genevieve <i>Dragon fruit, mint, lemon, soda water</i>	35	
	Le Chlo'e <i>Pineapple, mint, lemon, soda water</i>	35	
	Le Lorraine <i>Watermelon, lemon, mint, lychee, soda water</i>	35	
	Le Monique <i>Lemon, mint, cucumber , chilli, beetroot</i>	25	
	Le Marie Antoinette <i>Blueberry, blackberry, elder flower, peppermint tea</i>	35	
	Le Brigitte <i>an elegant non alcoholic champagne on ice with lemon slices</i>	45	



DETOX JUICES



	Le Ingrid <i>Carrots, apple, ginger, turmeric, lemon</i>	35	
	Le Collete <i>Kiwi, parsley, celery, kale, cucumber, apple</i>	35	
	Le Charlotte <i>Pineapple, green apple, lemon, mint</i>	35	

