

MR.FRENCH

Oyster & Caviar

(6 PCS)

SPECIALE DE CLAIRE NO. 3	- 519
GILLARDEAU NO. 2	- 999
CAVIAR OSCIESTRA (30 GRS)	- 2490
CAVIAR BELUGA (15 GRS)	- 3290
BLINIS, CREME FRAICHE	

Raw Bar

HOKKAIDO SCALLOPS CEVICHE	- 390
YELLOWFIN CARPACCIO	- 360
SCOTTISH SALMON TARTARE	- 290
WHOLE LOBSTER SASHIMI	- 1690

Platter

SHELLFISH PLATTER - 2490

1/2 LOBSTER, LANGOUSTINE, DUTCH MUSSELS
WHELKS, VONGOLE, TIGER PRAWNS, SCALLOP
,YELLOWFIN & OYSTERS (4PCS)

ROYAL PLATTER - 4990

WHOLE LOBSTER, LANGOUSTINE, DUTCH MUSSELS
WHELKS, VONGOLE, TIGER PRAWNS, SCALLOP
,YELLOWFIN & OYSTERS (8PCS)

Small Plats

BEEF TARTARE & POMME ANNAS 2 PCS WAGYU BEEF & SLICED POTATOES	- 390
PARMA & MELON 20 MTS PARMA HAM & ORGANIC MELON	- 290
IBERICO CROQUETTES 24 MTS IBERICO & ARABIATA	- 390
GALICIAN OCTOPUS GRILLED OCTOPUS & SLICED POTATO	- 380
FRIED CALAMARI SERVED WITH TARTARE SAUCE	- 270
CHICKEN DRUMSTICKS SPICY SERVED WITH GARDEN SALAD	- 190
BRIE STICK & TRUFFLE FRIED BRIE SERVED WITH FRESH SLICED TRUFFLES	- 690

MR. FRENCH BOAT PLATTER - 9990

1 BOTTLE OF CHAMPAGNE PAUL DANIGINS (75CL)
2 LOBSTERS, ROYAL OSCIESTRA CAVIAR, MUSSELS
WHELKS, VONGOLE, TIGER PRAWNS, SCALLOP
LANGOUSTINES & OYSTERS (16PCS)

"SERVING ON MR. FRENCH BOAT & SPARKLED CANDLES"

Starters

ESCARGOT (6PCS) BAKED ESCARGOT WITH PARSLEY AND GARLIC	- 380
ONION SOUP BEEF BROTH, CARAMELISE ONION SWISS CHEESE	- 290
BAKED MUSSELS & FRIED DUTCH MUSSELS, SAUVIGNON BLANC GARLIC & PARSLEY	- 420
BEEF TARTARE AUSTRALIAN TENDERLOIN & CLASSIC TARTARE RECIPE	- 450

ADD ON:

CAVAIR OSCIESTRA 15 GRS	- 1290
BLACK TRUFFLE 5 GRS	- 490

Salads

YELLOWFIN CEASAR SALAD TUNA TATAKI, BABY COS, ANCHOVY CEASAR SAUCE	- 290
SMOKED DUCK GARDEN SALAD SMOKED DUCK BREAST, MIXED SALAD VINAIGRETTE	- 310
TOMATO BURRATA SALAD CHERRY TOMATOES, BURRATA FRESH BASIL PESTO	- 370
BEETROOT SALAD CURED BEETROOTS, SOUR CREAM & DILLS	- 290

Pastas

TAGLIATELLE LAMB RAGOUT LAMB FORESHANK, RED WINE & PARMESAN	- 360
WILD MUSHROOM RISOTTO AGED PARMA HAM & ORGANIC MELON	- 350
SPAGETTI CABONARA PANCETTA & EGG YOLK	- 360
CHEF PESTO PENNE GRILLED CHICKEN BREAST & FRESH BASIL PESTO	- 260
SQUID INK LINGUINE & SEAFOOD BLACK LINGUINE, CALM STOCK SEAFOOD OF THE DAY	- 490

Mains

FISH & CHIPS FISH OF THE DAY, WEDGED TARTARE SAUCE	- 360
BEEF BOURGIGNON BEEF CHEEKS, PINTO NOIR CHAMPIGNON & MASHED	- 490
CHICKEN BALLONTINE CHICKEN TIGHT ROULADE MUSHROOM STUFFED & SWEET MASHED	- 350
LOBSTER LINGUINE HALF LOBSTER, LINGUINE & PAPRIKA	- 990
SCOTTISH SALMON SEARED SALMON, WASABI GREEN PEA MASHED GRILLED VEGETABLES	- 390
GRILLED RACK OF LAMB AUSTRALIAN LAMB RACK, RATATOUILLE POMME ANNAS	- 890

Sides

WEDGED POTATOES	- 99
TRUFFLE MASHED	- 79
GRILLED CORN BOWL	- 99
SAUTEED SPINACH	- 79
SAUTEED MUSHROOM	- 89
GRILLED ASPARAGUS	- 99
GARDEN SALADS	- 79

Steak

SIRLOIN AUSTRALIAN GRAINED FED 225 GRS - 690
TENDERLOIN AUSTRALIAN GRAINED FED 175 GRS - 890
FLANK AUSTRALIAN WAGYU MB7 225 GRS - 1290
RIBEYE JAPANESE WAGYU F1 225 GRS - 1890

AUSTRALIAN GRAINED FED TOMAHAWK 1.3 -1.5 KG (FOR 2) - 4900

Sauces

RED WINE	- 99
BLUE CHEESE STILTON	- 99
SZECHUAN PEPPERCORN	- 79
BERNAIS	- 69

MAKE YOUR OWN BOARD

Cheeses

COMTES 9 MONTHS
25 GRS / 50 GRS - 99 / 199

PARMIGIANO REGIANO
25 GRS / 50 GRS - 109 / 219

TETE DE MOINE
25 GRS / 50 GRS - 120 / 230

BRIE DE MEAUX AOC
25 GRS / 50 GRS - 99 / 199

GORGONZOLA
25 GRS / 50 GRS - 79 / 159

BURRATA
25 GRS / 50 GRS - 120 / 230

Cold Cuts

COPPA DI PARMA
25 GRS / 50 GRS - 99 / 189

IBERICO 24 MONTHS
25 GRS / 50 GRS - 159 / 299

IBERICO BELLOTA SALCHICHON
25 GRS / 50 GRS - 109 / 209

PARMA 20 MONTHS
25 GRS / 50 GRS - 119 / 239

SALAME TARTUFO
25 GRS / 50 GRS - 99 / 199

PORZAS CHORIZO
25 GRS / 50 GRS - 89 / 179

CHEESES & WINE PARING SET - 790
4 CHEESE & WINE PAIRING

COLD CUTS & WINE PARING SET - 790
4 COLD CUTS & 4 WINE PAIRING

Desserts

CREME BRULEE - 260
CLASSIC CREME BRULEE & VANILLA GELATO

LEMON MERINGUE TART - 270
SERVED WITH LEMON SORBET

CREPES SUZETTE - 290
SWEET CREPES, COGNAC & BURNT ORANGE

GELATO / SORBET - 150
GELATO : VANILLA, DARK CHOCOLATE
SORBET : PASSION FRUIT, RASPBERRY & LEMON