



FRENCH RESTAURANT WEEK SUMMER 2025

LE DÉJEUNER

2 COURSES — \$45 PP

FIRST COURSE — CHOICE OF

HARICOT BERGAMOT
green bean, pistachio, ricotta, citrus

OR

AVOCAT-CREVETTES
*New Caledonia shrimp, grapefruit, avocado, French
cocktail, orange blossom vinaigrette*

SECOND COURSE — CHOICE OF

CRÊPE COMPLÈTE
*buckwheat crêpe, egg sunny side up, Paris style ham,
Comté, crème fraîche*

OR

QUICHE AUX CHAMPIGNONS
mushrooms quiche, spinach, comté

OR

LA PECHE DU JOUR
Chef's inspiration





FRENCH RESTAURANT WEEK SUMMER 2025

LE DÎNER

3 COURSES — \$75 PP

FIRST COURSE — CHOICE OF

NOTRE SALADE DE TOMATE

*heirloom tomatoes, melon mustard sorbet,
Provençal olive oil, basil*

OR

SOUPE À L'OIGNON VGE

vegetarian onion soup, puff pastry, gruyere, cognac

OR

AVOCAT-CREVETTES

*New Caledonia shrimp, grapefruit, avocado, French
cocktail, orange blossom vinaigrette*

SECOND COURSE — CHOICE OF

PITHIVIER DE CANARD ET FOIE GRAS

duck and foie gras, puff pastry, duck jus, mustard and arugula salad

OR

LA CRÊPE SAUMON ET POIREAUX

buckwheat crêpe, salmon, leeks, potatoes, beurre blanc

OR

VOL AU VENT DE LÉGUMES

*puff pastry, seasonal vegetables, mushrooms duxelles,
beurre blanc, herbs*

THIRD COURSE — CHOICE OF

SORBET DU JOUR

seasonal sorbet

OR

GÂTEAU GUILD

chocolate mousse, hazelnut praline, chocolate sable