



Le
Midi

BRASSERIE | BAR | TERRACE

11.11 RESTAURANT MONTH

LE MIDI SET DINNER MENU

FOIE GRASS TORCHON

Duck Liver Mousse | Fig Jam | Caramelized Brioche

OR

CROUSTILLANT DE SAINT -JACQUES

Deep Fried Scallops | Avocado | Pickled Cucumber | Remoulade Sauce

MAIN COURSE

BEEF BOURGUIGNON

Slow Cooked Wagyu Beef Cheeks | Beef Bacon | Pommes Puree
Pearl Vegetable | Red Wine Sauce

OR

MUSCOVY DUCK A L'ORANGE

Charcoal Grilled Muscovy Duck Breast
Glazed Swiss Chard Potato & White Radish | Orange Sauce

OR

ATLANTIC BLACK COD FISH EN PERSILLADE

Oven Roasted Cod Fish | Potato Fondant | Glazed Asparagus & Baby Carrots
Vermouth Beurre Blanc

DESSERT

DAME BLANCHE

Weiss 63% Dark Chocolate | Creme Chantilly | Vanilla Glace

OR

ARTISAN CHEESE

Homemade Jam | Lavender Lavosh | Grapes | Dry Fruits

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.