

THE
[fRENCH]
WINDOW

**SEAFOOD BRUNCH
BY THE HARBOUR**

AMOUSE BOUCHE

Vintage sturia caviar on egg yolk mousse

WELCOME

Sea grand cocktail per person

Eire oyster #4 (2 pcs), half Boston lobster, cocktail shrimps (3 pcs),
black mussels (5 pcs), fresh lemon, mignonette, cocktail sauce

SOUP

Parmentier soup

Roast leek & celery root

STARTER

Smoked Norwegian Salmon

Crème fraiche & romaine lettuce

or

Cous Cous & Lamb Confit

Mint yogurt dip

MAIN

Egg florentine

Brioche bread, baby spinach, hollandaise sauce, black truffle

or

Tartiflette savoy

Potato, bacon, onion, reblochon cheese

or

Pan seared Chilean seabass

Horseradish sauce

or

Blanquette de veau

Pickles pearl onion, champignon

or

Carnaroli & champignon (v)

Mushroom risotto, brittany brie cheese, black truffle

or

Half Boston lobster thermidor (+\$88)

Gruyere cheese, mustard & cognac sauce

or

Tournedos rossini (+\$98)

Beef tenderloin, roast Alsatian foie gras, truffle demi-glace

DESSERT

Raspberry mousse

Chocolate soil

or

L'assiette de fromage

Morbier aop, Buche de touraine, Reblochon aop,
Comté 12 month aop, Camembert de normandie

\$598 per person

10% service charge applies · Please advise us if you have any food allergies
Menu is subject to change with our seasonal recommendations