



Whilst You Sip

Assorted Cheese Plate (choice of 3 cheeses) 35

Large Mixed Cheese & Charcuterie Board 55

Crudit  Platter with Anchovy dip & Olives 35

Our boards are served with assorted pickles, chutney & bread. Additional bread baskets, 5 each.

To Get You Started

Traditional French Onion Soup 12

Salad Ni oise 17 / 28

(tuna, green beans, egg, new potatoes, anchovies, olives)

Blue Cheese Endive and Walnut Salad, Dijon Vinaigrette 16

Accras De Morue 12

(Traditional Salt Fish 'Beignets' served with Sauce 'Chien')

Gratin Du Lambi 12

(Creamy Antillean Conch Gratin, Parmesan Breadcrumb Crust)

Crab & Tarragon Tart 13

Roast Camembert, Laced with Calvados, Apple Wedges and Toasts 18

Country P t , Toasts, Pickles 10

Snails in Garlic Parsley Butter 20

The Main Event

Beef Bourguignon, Garlic Mashed Potato 38

Pan-seared Local "Catch", Anchovy, Capers, Lemon Butter, Braised Fennel,

Baby Potatoes 35

House Cut Bavette Steak 40

House Cut Creekstone Ribeye Steak 60

Both served with Fries and Salad & a Choice of Peppercorn or Blue Cheese Sauce

Martinique Chicken Colombo, Basmati Rice 32

Duck Parmentier, Proven ale Vegetables, Port Wine Sauce 40

Beef Carpaccio, Sauce Vierge, Fries 38

Creamy Mushroom Linguini 28

House Lobster Ravioli, Shellfish Sauce, Crispy Pangrattata 42

All prices are in USD

13% Govt Tax will be added. Service Charge is at your discretion. Split checks and tables above 8 or over will attract a service charge of 15%