

LES ENTRÉES

Salade de chèvre frais, 108

Arugula and spinach salad, homemade bacon and warm crispy goat cheese

Onion, 108

Burnt onion, hummus, iberico cheese, chia seed

Les escargots d'Antoinette, 118

Baked snails in garlic butter, tomato concasse

Superfood, 128

Chia seed crackers, avocado and spirulina, home made smoke salmon

Terrine de Foie Gras, 148

Poached foie gras marinated with port wine and homemade bacon jam

Foie Gras, 178 **NEW**

seared foie gras ,caramelized apple,duck sauce ,crispy chorizo

Jambon Iberico, 408

Hand slice 42 months iberico ham and tomato bread

LES ENTRÉES

Soupe de Poissons, 128

Fish soup, aioli, croustillon and grated cheese

Soupe à la truffe, 138 V

Emulsion of black truffle and white bean soup

Paleo Tartare de thon, 148

Red tuna tartar, ginger, coriander, avocado on the top of crispy tapioca chips

Burrata (Limited quantity available), 148

Heirloom tomato salad, diced onion, fresh basil, burrata, extra virgin olive oil

Le poulpe, 188 NEW

Grilled octopus, char fennel, squid ink aioli

LES PLATS

Tartare de boeuf au couteau, 158
Hand cut Australian Angus beef tartare
with condiments and Dijon mustard

Le boeuf, 188
Seared marinated beef flap with Cuivre special butter

Cote de boeuf Wagyu, 980
Grilled Australian wagyu Ribeye on bone (1kg)
served with foie gras truffle sauce

Le boeuf, 358
Beef Wellington, foie gras, truffle sauce

Risotto à la truffe, 188 V
Mushroom risotto "Royal" shaved truffle
(Du to the end of the truffle season, the risotto will not any longer be served with shaved
fresh truffle, but chopped one instead)

Le Volaille, 168 NEW
Tajine chicken, bell pepper, apricot, lemon



LES PLATS

Le Cochon, 188 **NEW**

Seared T-bone pork, paprika, oregano, cauliflower

St Jacques, 148

Seared scallops, porcini, soy sauce

Le thon ,178

Black pepper seared tuna, bell pepper, spinach, basil

Le Saumon, 178

Salmon confit baked in puff , spinach and ricotta, beurre blanc

Barramundi, 398 **NEW**

Char grilled Australian whole barramundi, radicchio, fennel, seaweed sauce



LES SIDES **V**

Broccoli, 48

Pommes de terre, 48
Potato gratin baked with cream

Mash potato, 48
Homemade truffle mash potato

Frites, 48
Crispy "Cuivre" french fries

Frites à la truffe, 78
Crispy truffle french fries

Ratatouille, 48
Vegetables ratatouille with fresh basil

LES DESSERTS

Crème brûlée, 58

Homemade crème brûlé with vanilla

Mousse au chocolat, 58

Jivara chocolate mousse with shaved white chocolate

iTarte, 68 **With Gluten**

An exclusive apple tart, design in France, assembled in China

Cream cheese et orange, 78 **NEW With Gluten**

Whipped cream cheese tart, orange and cinnamon marmalade

Le fondant, 78 **With Gluten**

Warm chocolate fondant with vanilla ice cream

Profiterole, 68 **With Gluten**

Puff, vanilla ice cream, hot chocolate

Fromages, 168

Cheese tray, Comte 36 months, goat cheese with herbs, Brie cheese