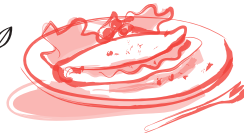


## BREAKFAST

(available until 11 AM)

### FRENCHIE'S OMELETTE • 80 |

Boursin cheese, chives, house salad



### LOUIE'S PAIN PERDU • 95 |

Brioche French toast, nougatine, caramelized banana jam, mixed berries, whipped ricotta

### HONEY BUTTER CROQUE MADAME • 90

Croissant dough, jambon de poulet, honey béchamel, sunny side up, house salad

### MONTE CRISTO FRENCH TOAST • 125

Beef & chicken cold cuts, emmental cheese, mixed berry jam

### POWER BREAKFAST SANDWICH BUN • 140

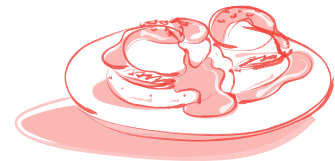
Brioche, beef pastrami, sunny side up, whole grain mustard aioli

### BREAKFAST PASTA • 110

Bucatini, herbed beef sausage, 63-degree egg, Parmigiano Reggiano, herbed breadcrumbs

### EGGS BENEDICT • 120

Hashbrowns, hollandaise, poached eggs, beef bacon, house salad



## PASTRIES

### BUTTER CROISSANT • 35

Butter, laminated pastry

### PAIN AU CHOCOLAT • 35

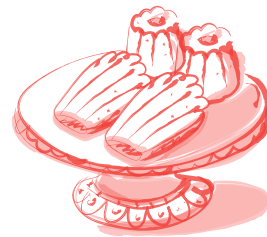
Dark chocolate, butter, laminated pastry

### PAIN SUISSE AU CHOCOLAT • 55

Chocolate pastry cream, chocolate chips, cacao nibs

### FROMAGE CROISSANT • 55

Emmental cheese & Gruyère cheese



### CANELÉ • 35

Dark rum, vanilla, burnt caramel, custard

### MADELEINE • 25

Brown butter, vanilla, orange zest

### SCONE • 40

Buttery, flaky, clotted cream, house strawberry jam



## STARTERS

### MUSHROOM PARFAIT • 70 | 🌱

Smoked assorted mushrooms, flatbread

### FOIE GRAS PARFAIT • 80 | 🌱

Chicken liver, toasted pistachio, teardrop peppers

### SHORT RIB CROQUETTES • 85

Garlic jam, grated Parmigiano Reggiano

### TUNA CRUDO • 130 | 🌱

Vinaigrette à l'échalote, passionfruit escabeche, citrus, fennel, basil oil

### BERRIES & BURRATA • 135

Blackcurrant, strawberries, candied beetroot, gooseberries

### BONE MARROW FLATBREAD • 125

Herbed beef sausage, coriander, fried capers, romesco

### ESCARGOTS • 135

Baked snails with garlic parsley butter, country bread

### CLAMS MARINIÈRES • 145 | 🌱

Parsley, thyme, burnt lemon, country bread

### CRISPY FRUITS DE MER • 120 | 🌱

Light battered prawns, fish, calamari, onions, lemon garlic aioli

### TARTARE DE BOEUF • 180 | 🌱

Beef tenderloin, cornichons, capers, herbs, Lucie's sauce, cassava chips



## MAINS

### CONFIT DE CANARD • 195

Crispy duck confit, butternut squash purée, salade frisée, duck jus

### COQUELET (HALF/WHOLE) • 190 / 310

Josper-grilled spring chicken, potato purée, smoked mushrooms, French garlic butter

### BEEF CHEEK GRATIN • 225

Beef gravy, parmesan, pommes aligot

### VADOUVAN SPICED GRILLED LAMB • 245

Sweet & sour carrot purée, grilled baby potatoes, cumin butter

### ROASTED BARRAMUNDI À LA NORMANDE • 185 | 🌱

Seaweed butter sauce, crevettes, clams, preserved lemon

### SOUPE À L'OIGNON • 135 | 🌱

Classic French onion soup, Emmental cheese

### SOUP OF THE DAY • 95

Please kindly ask our staff what's simmering today!

### FRENCHIE'S BISQUE • 145 | 🌱

Crustacean bisque, butter-poached tiger prawns, crème fraîche, country bread

### LUCIE'S SALAD • 80 | 🌱

Baby romaine, capers, Lucie's anchovy dressing, herbed breadcrumbs

### FRENCHIE'S SUMMER SALAD • 80 | 🌱🌱

Compressed watermelon, watercress, Feta cheese, calamansi dressing, multiseed crackers

### SOFT-SHELL CRAB LYONNAISE SALAD • 135 | 🌱

Salade frisée, smoked beef bacon, poached egg, crispy soft shell crab, Lyonnaise vinaigrette

### JOSPER GRILLED SQUASH SALAD • 110 | 🌱🌱

Citrus yoghurt, multiseed crackers, mesclun salad



## SOUPS & SALADS

## PASTA

### TOMATE AU GRATIN CONCHIGLIE • 185 | 🌱

Roquefort cheese, pimenton, herb de provence

\*add on Burrata Cheese +80

### BOEUF ET CANARD PAPPARDELLE • 165

Tomato passata, mixed ragù, bone marrow butter

### CRAB CAVATELLI PASTA • 145 | 🌱

Crab bisque, crab ragoût, herbed breadcrumbs, chives

### SEAFOOD SPAGHETTONI • 180 | 🌱

Tiger prawns, clams, confit garlic butter

### MILLE-FEUILLE DE BOURGUIGNON • 210

Beef cheek ragoût, béchamel, Gruyère cheese, beef jus

## FRENCHIE'S GRILL



### FRENCHIE'S PRAWN RICE • 225 | 🌱

Charred octopus, tiger prawn, creole spices, seafood bisque

\*Upgrade tiger prawn to jumbo gala prawn +70

### STEAK FRITES • 550

USDA prime striploin, café de Paris, hand-cut fries

### CÔTE & CRU • 275/100g

21-day-aged T-bone steak — half kissed by flame, half served as tartare. Josper grilled striploin, tartare de filet mignon

### STEAK CUTS:

Choice of sauce (au poivre, chimichurri, café de paris sauce)

• PICANHA STEAK, MB5, AUSTRALIAN WAGYU FROM SIR HARRY • 265/100g

• SKIRT STEAK, MB9, AUSTRALIAN WAGYU FROM SHER WAGYU • 280/100g

• COTE DE BOEUF, USDA PRIME RIBEYE • 320/100g

## SIDES

### TRUFFLE FRIES • 65

### HAND-CUT FRIES • 45



### CHARGILLED VEGETABLES • 45

### POTATO PURÉE • 45

### POMMES ALIGOT • 65

### POTATO GRATIN • 65

### HOUSE SALAD • 45

## DESSERTS

### MOUSSE AU CHOCOLATE • 120

Blackberries, amarena cherries, olive oil, cacao nibs

### SAINT-HONORÉ RASPBERRY TART • 95 | 🌱

Praliné noisette, vanilla chantilly, fresh raspberries, caramel-glazed choux au craquelin

### HONEY TART BRÛLÉE • 85 | 🌱

Thyme sablé, caramelized walnut, candied lemon, fromage blanc ice cream

### TROPICAL MILLE-FEUILLE • 110

Orange namelaka, pineapple jam, cinnamon, coconut ice cream

### PROFITEROLES • 80 | 🌱

Choux au craquelin, vanilla chantilly, caramelized walnuts, dark chocolate sauce

### BASIL GRANITA • 75

Basil mojito granita, berry panna cotta, shine muscat, strawberries, peach whipped cream

