

Bon Appétit !



Restaurant

Authentic French Cuisine



Since 2008

Notre Carte



Appetizers

- Soupe de Légumes Frais (Fresh Blended Vegetable Soup) P195
- Soupe à l'Oignon (Oven-baked French Onion Soup with Gruyere Toasts) P325
- Quiche Lorraine (Savory Pie with Air Dried Bacon & Gruyere) P325
- Quiche au Thon (Savory Pie with Tuna & Gruyere) P325
- Sandwich Baguette Parisien (Sandwich Baguette Ham, Gruyere, Butter, Salad) P295
- Croque-Monsieur (Hot Sandwich with Ham, Bechamel and Gruyere) P450
- Crêpe Oeuf, Jambon, Fromage (Crepe with Fried Egg, Ham & Gruyere) P450
- Crêpe Jambon Champignons (Crepe with Bechamel, Ham & Mushroom) P450
- Crêpe Chèvre, Miel, Lardons (Crepe with Goat Cheese, Honey & Bacon Bites) P450
- Tatin de Tomate au Vinaigre Balsamique (Tomato Tart Tatin with Balsamic Vinegar) P425
- Tarte Fine à la Tomme de Savoie (Puff Pastry Tart Topped with Tomme de Savoie Cheese) P560
- Salade "Blue Pepatto" ou Feta (Assorted greens with "Malagos Blue Pepatto" or Feta Cheese) P325
- Salade Niçoise (Assorted greens with Boiled Egg, Tuna, Tomato, Cucumber, Black Olives) P395
- Salade Mixte (Assorted greens with Poached Egg, Tomato, Smoked Ham & Gruyere) P450
- Terrine Campagne/Confiture d'Oignon - 130 g (Artisan Terrine & Onion Jam - 130 g) P675
- Feuilleté d'Escargots au Coulis de Persil (Snails and Parsley Coulis in Puff Pastry) P850
- Assiette de Fromages - 200 g (Assorted Artisan Cheese Platter - 200 g) P1,200
- Assiette de Charcuteries -200 g (Assorted Artisan Cold Cuts Platter -200 g) P1,350

Pasta

- Linguine aux Crevettes, Sauce Piquante (Spicy Pasta with Shrimps) P395
- Linguine Carbonara (Pasta Carbonara) P410
- Linguine aux Fruits de Mer (Assorted Seafood Pasta) P410
- Linguine au Pesto et Pignons (Pasta with Pesto Sauce & Pine Nuts) P420
- Penne Roquefort et Noix (Pasta with Roquefort Cheese & Walnut Sauce) P420

(■ Vegetarian items)

ALL PRICES ARE SUBJECT TO 12% VAT

Fish

- Steak de Thon Grillé (**Short Grilled Tuna Steak with Lemon, Herbs & Chili Paste**) P395
Filet de Saumon Grillé Sauce Gingembre (**Seared Salmon Filet with Ginger Sauce**) P550
Fillet de Flétan Poché, Sauce Beurre Blanc (**Poached Halibut Fillet with Beurre Blanc Sauce**) P750

Beef

- Tournedos de Filet Grillé - 230 g (**Grilled American Angus Tenderloin Steak - 230 g**) P1,355
Entrecôte d'Angus Grillée - 300 g (**Grilled US Premium Angus Ribeye - 300 g**) P2,850
Steak Tartare d'Angus Maison - 150 g (**Homemade Angus Steak Tartare - 150 g**) P1,400

Lamb

- Merguez Grillée (**Grilled Moroccan Sausage Lamb & Beef**) P595
Noisettes d'Agneau à la Crème d'Ail (**Seared Lamb Tenderloin with Garlic Sauce**) P1,395
Côtelettes d'Agneau Grillées aux Herbes (**Herb Grilled Lamb Chops**) P1,760
Jarret d'Agneau Confit à L'ail (**Braised Lamb Shank with Confit Garlic**) P1,250

Duck

- Magret de Canard Sauce Miel et Balsamique (**Duck Breast with Honey & Balsamic Vinegar**) P1,350
Confit de Canard Pommes Sarladaises (**Duck Confit with Duck Fat Fried Potatoes**) P1,290
Foie Gras Poêlé, Pommes, Calvados (**Seared Foie Gras, Caramelized Apple & Calvados**) P1,400

Chicken

- Fricassée de Poulet (**Chicken Fricassee with Cream & Mushroom**) P395
Poulet Pané au Parmesan (**Parmesan Crusted Chicken Fillet**) P395

Pork

- Saucisse Grillée (**Italian, Frankfort or Hungarian Grilled Sausage**) P310
Côte de Cochon Rôtie, Sauce au Cidre (**Roasted Pork Chop with Apple Cider Sauce**) P575

Desserts

- Pot de Crème au Chocolat (**Chocolate Pot Cream**) P150
Tarte aux Pommes (**Apple Pie**) P195
Crêpe Pommes, Caramel Beurre Salé (**Caramelized Apple Crepe, Salted Butter Caramel**) P200
Crêpe au Sucre et Grand-Marnier (**Sugar and Grand-Marnier Crepe**) P200
Crêpe Nutella Banane (**Nutella Banana Crepe**) P200
Glace Durian Maison (**Homemade Durian Ice Cream**) P200
Tarte Fine et Glace Vanille (**Apple Tart with Homemade Vanilla Ice Cream**) P225
Fondant au Chocolat, Crème Anglaise (**Chocolate Fondant with Vanilla Cream**) P225
Tarte Durian Maison (**Homemade Durian Pie**) P225

Beverages

Coffee and Green Tea

Green Tea Flavored with Fruits.....	P95
Cappuccino.....	P130
Café Latte.....	P130
Iced Coffee.....	P95
Espresso.....	P95
Decaf Espresso.....	P110
Brewed Coffee.....	P95
Decaf Brewed Coffee.....	P110

Soda, Juice, Mineral Water and Beers

Coke reg/Light/Zero, Sprite, Schewppes.....	P75
Juice in can: Mango, Pine Orange, Pinapple, Four Seasons.....	P75
Fresh Squeezed Fruit Juice.....	P135
San Pellegrino 750 ml.....	P225
San Pellegrino 550 ml.....	P165
San Miguel Pilsen, Light.....	P85
Selected European Beers.....	P200

Wines

Red

Côtes du Vivarais - "Vignerons Ardèchois"	Bottle: P1,250 / Glass: P250
Loire Valley - Marigny-Neuf - "Ampelidae"	Bottle: P1,250 / Glass: P250
Bordeaux - "Château Cap de Fer"	Bottle: P1,250 / Glass: P250
Cru Maury Sec - "Château des Jaume"	Bottle: P1,600 / Glass: P320
Saint-Chinian-Roquebrun AOC - "La Grange des Combes"	Bottle: P1,900
Saumur Champigny - "Domaine de la Petite Chapelle.....	Bottle: P1,900
Cru du Beaujolais - Fleurie/Julienas/Brouilly - "P. Ferraud & Fils"	Bottle: P2,100
Cru du Beaujolais - Moulin-à-Vent - "L'Éolienne - P. Ferraud & Fils"	Bottle: P2,300
Cahors - "Château d'Ourbenac"	Bottle: P2,400
Bordeaux - Saint-Émilion - "Château Simard"	Bottle: P2,520
Bordeaux - Médoc - "Château Larose Trintaudon"	Bottle: P3,100
Côtes du Rhône - Châteauneuf du Pape - "Le Parvis"	Bottle: P3,590
Bordeaux - Margaux - "Château Clos Laborie"	Bottle: P4,065
Côtes du Rhône - Côte-Rôtie "L'Eglantine"	Bottle: P4,310
Bourgogne - Gevrey-Chambertin - "Joseph Drouin"	Bottle: P4,855
Bordeaux - Graves - "Château La Tour Martillac"	Bottle: P5,890

Wines

White

Loire Valley - Marigny-Neuf - "Ampelidae".....Bottle: P1,250 / Glass: P250
Riesling - Vin d'Alsace - "Gustave Lorentz".....Bottle: P1,250 / Glass: P250
Bordeaux - Entre-deux-Mers - "Château la Gravière".....Bottle: P1,400 / Glass: P280
Gewurtztraminer - Vin d'Alsace - "René Muré".....Bottle: P2,650
Sancerre - "Les Belles Vignes" - Fournier Père & Fils".....Bottle: P2,700
Jurançon Moelleux Doux - "Domaine Lapeyre".....Bottle: P3,100
Pouilly-Fuissé - "Domaine du Chalet Pouilly".....Bottle: P3,370
Côtes du Rhône - Condrieu - "Les Mandouls".....Bottle: P3,900

Pink

Côtes de Provence - "Château Roubine".....Bottle: P1,550 / Glass: P310

Sparkling Wines

Spumante - "Toso Moscato".....Bottle: P925
Blanc de Blancs - "Crémant de Bourgogne".....Bottle: P1,700
Champagne Nicolas Feuillatte "Brut Reserve".....Bottle: P4,050
Champagne Louis de Sacy "Brut Grand Cru".....Bottle: P4,600
Champagne Nicolas Feuillatte "Rosé".....Bottle: P4,990

Apéritifs

"Pastis de Marseille".....Glass: P150
"Kir" (Crème de Cassis/Bordeaux Entre-deux-Mers).....Glass: P250

Liquors

"Cognac Martell" VSOP.....Glass: P350
"Calvados Père Préaux" Appellation Calvados Contrôlée.....Glass: P250
"Vieille Prune" Metté - Ribeaupillé.....Glass: P350
"Whisky Glenlivet 12 Years old.....Glass: P350
"Whiskey Jack Daniel's" Old No. 7.....Glass: P300

