

Napoleon

ALL DAY SHARING MENU

Olives Marinées ✓ <i>Marinated mixed pitted green and black olives</i>	10
Tapenade Vertes ✓ <i>Homemade green olive dip</i>	12
Rillettes de Saumon <i>Salmon rillettes</i>	15
Rillettes de Saint-Jacques <i>Scallops rillettes</i>	17
Rillettes de Canard <i>French duck rillettes</i>	15
Chorizo Ibérico de Bellota Arturo Sánchez 80g <i>Iberico chorizo sausage 100% Bellota Gran Reserva</i>	23
Prosciutto di Parma 90g <i>San Daniele ham 18 months</i>	18
Jamón Ibérico de Bellota 50g <i>Iberian Free-Range Acorn Fed Ham 36-42 months aged</i>	25
Plateau de Charcuterie 250g <i>Chorizo Iberico de Bellota, Jésus from Pierre Oteiza (dry sausage), Prosciutto di Parma 18 months & French duck rillettes</i>	35
Plateau de Fromage Fermier 200g <i>Assortment of 4 French farmed cheeses carefully selected</i>	39
Plateau Gourmand 300g <i>Chef's selection of affinated French cheese & charcuterie</i>	39

STARTER

Start your meal with our sharing delicacies on the front page along with our starters!

Croquettes au Fromage 3pcs/6pcs <i>Munster cheese croquettes with chorizo Iberico de Bellota, roasted tomato sauce & pear chutney</i>	10/18
Croquettes au Cabillaud 3pcs/6pcs <i>Cod croquettes with garlic aioli</i>	10/18
Escargots de Bourgogne 6pcs/12pcs <i>Burgundy snails with garlic & parsley butter in edible shells</i>	16/30
Fricassée de Supions <i>Sauteed baby squids with bacon, green peas & roasted tomato sauce served with mesclun salad</i>	26
Burrata 150g/300g ✓ <i>Fresh burrata DOP served with fried shallots, olive oil & aged balsamic</i>	28/39
Foie Gras Terrine « Maison » <i>Homemade cognac & coffee-infused Foie Gras Terrine, aloe vera, red wine reduction</i>	29

N25 HYBRID CAVIAR - 50G 198

The Kaluga Hybrid is a species created by mating female Kaluga sturgeon (Husodauricus) with male Amur sturgeon (Acipenser schrenckii).

SEAFOOD TARTARE

Tartare de Truite <i>Ocean trout, yuzu ponzu, red onions, trout roe & croutons</i>	25
Tartare de Saint-Jacques <i>Hokkaido baby scallops, jalapeno aguachile, lime & pomelo, coriander</i>	28

TARTE FLAMBÉE

The elegant French version of pizza - Oven-baked flatbread from Alsace

L'Alsacienne <i>Smoked bacon bits, fior di latte, sour cream, red onions</i>	24
La Basquaise <i>Roasted piquillo peppers, chorizo Ibérico de Bellota, caramelised onions</i>	26
La Forestière ✓ <i>Seasonal mushrooms, black truffle & mascarpone cream, fior di latte Truffle shower +10</i>	29

MAIN

Risotto à la Truffe ✓ <i>Fresh black truffle risotto, shiitake mushrooms (Add seared Hokkaido scallops for \$8)</i>	36
Filet de Loup de Mer <i>Seabass fillet served with braised fennel & homemade mashed potatoes</i>	35
Cuisse de Canard Confit Maison <i>Homemade duck leg confit served with sauteed Russet potatoes & duck jus</i>	35
Côte de Porc <i>Pork chop served with mashed potatoes, mushroom cream & vin jaune (yellow wine) sauce</i>	38
Steak Frites <i>USDA flank steak served with French fries & mixed salad, homemade beef jus</i>	40

SIGNATURE TARTARE

Tartare de Boeuf <i>Hand-cut Wagyu beef tartare served with truffle French fries (Truffle Shower +10)</i>	35
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SIDE

Frites / Frites à la Truffe & Kombu ✓ <i>French fries / truffle & Kombu fries</i>	10 / 12
Mélange de Salade ✓ <i>Mixed salad, fresh herbs</i>	10
Purée de Pomme de Terre ✓ <i>Homemade mashed potatoes</i>	10
Pommes Salardaises ✓ <i>Sauteed Russel potatoes</i>	12
Fondue de Poireaux ✓ <i>Leek fondue</i>	12
Ravioles de Royans ✓ <i>Ravioles gratin</i>	15

DESSERT

Crème Brûlée <i>Madagascar vanilla crème brûlée</i>	13
Tarte Chocolat-Noisette <i>Valrhona 70% Guanaja chocolate tart with hazelnut ganache</i>	13
Poire Pochée <i>Red wine poached William pear, homemade sable & chantilly</i>	15
Affogato <i>Artisan gelato vanilla ice cream with espresso</i>	10
Artisan Gelato Single/Double 6/12 <i>Valrhona dark chocolate Pistachio Vanilla Raspberry sorbet</i>	

COCKTAIL

Aperol Spritz <i>Aperol, Prosecco</i>	20
Negroni <i>Gin, Campari, Vermouth Rosso</i>	20
Old Fashioned <i>Bourbon Whiskey, simple syrup, Angostura bitter</i>	20
French Gimlet <i>Gin, Saint Germain (Edelflower)</i>	22
Martini <i>Gin or Vodka, Dry Vermouth</i>	22
Espresso Martini <i>Vodka, Espresso shot, Kahlua</i>	22

APÉRITIF

Kir Crème Ternel from Burgundy <i>Chardonnay wine with Cream of Cassis de Bourgogne or Morello Cherry or Vine Peach</i>	22
Kir Royal Crème Ternel from Burgundy <i>Champagne with Cream of Cassis de Bourgogne or Morello Cherry or Vine Peach</i>	25
Ricard <i>For a Tomate or Moresque, add +2</i>	10
Lillet Blanc	14
Cockburbn's Tawny Port - 6cl	12

BEER & CIDER

Hofbräu München Lager - Pint	13
Eric Bordelet Apple Cider "Nouvelle Vague" 2019 - 33cl	12
Eric Bordelet Pear Cider "Poire" 2019 - 33cl	12
Joe's Peach Seltzer - 33cl	12

SOFT DRINK

Water	
Evian (still) 75cl	9
Evian Sparkling 75cl	9
Artisanal Juice	
Alain Milliat - Apple Cox Orange	10
Soft Drinks	
Coke Coke Zero Sprite Schweppes Tonic Ginger Ale Fever-Tree Indian Tonic Fever-Tree Soda Water	5
Hot Drinks	
Single Espresso Black Coffee	4
Double Espresso Single Macchiato	5
Cappuccino Café Latte Flat White Double Macchiato	6
Tea Forte Signature Pyramid Infusers	7

Option: Iced +1

CREAM & LIQUEUR

	Gl	Btl
Baileys - Original Irish Cream (Ireland)	10	150
Kalhua - Coffee Liqueur (Mexico)	11	170
Jägermeister (Germany)	12	185
Amaretto di Saronno (Italy)	14	200
Absente 55 - Absinthe (France)	16	-

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	Gl	Btl
Monkey 47 Sloe (Germany)	17	215
Monkey 47 Schwarzwald Dry (Germany)	18	230
Hendrick's (Scotland)	18	230
Ki No Bi Kyoto Gin (Japan)	18	230
M. Chapoutier Gin « Sothis » (France)	22	295

VODKA

	Gl	Btl
Tito's (USA)	12	165
Grey Goose (France)	18	230

TEQUILA

	Gl	Btl
Olmecca Reposado (Mexico)	12	165
Patron Silver (Mexico)	18	230

RUM

	Gl	Btl
Havana Club 3 años (Cuba)	12.5	140
Diplomatico Reserva Exclusiva (Venezuela)	17	215
Casa Elemental Sierra Madre Ron Blanco (Mexico)	20	260

WHISKY

	Gl	Btl
Blended Whisky		
Buffalo Trace Bourbon (USA)	12	205
Chivas Regal Mizunara (Scotland)	17	215
Teeling Small Batch Whiskey (Ireland)	17	215
Single Malt Whisky		
Balvenie DoubleWood 12 years (Scotland)	16	200
Nikka from The Barrel 50cl (Japan)	18	230

WIDE SELECTION OF ARMAGNAC, COGNAC & OTHER BRANDY

Available on our wine list, ask our friendly Staff for it