

Appetizers



- Homemade Garlic bread \$8.90
Fresh herbs, flavorful roasted garlic, and perfectly toasted (Add \$2 for Garlic Cheese bread)
- Fondue de Camembert \$15.90 ♥
Melted French cheese & toasted bread (Add \$4.90 for French Baguette)
- Snack platter (3-4 pax) \$21.90
Assortment of finger food with a Nacho cheese sauce dip (also available for 1-2 pax: \$14.90)

Meals & Sides

Choose one of our signature meat, served with **UNLIMITED** baskets of handmade french-fries and fresh lettuce.



- Steak *Flame-grilled rib-eye*
- Skewers *Flame-grilled mix of rib-eye cubes and seasonal vegetables*
- Chicken *Flame-grilled roasted half-chicken*

- Size M – 200g – \$19.90
- Size L – 300g – \$24.90
- Size XL – 400g – \$29.90

1) Upgrade the size of your Steak or Skewers



Upsizes have been created for one person only, sharing not allowed. Additional \$8.90 will be charged per extra pax for the side dishes shared. Free for children under 3 years old.

- 2) Top up your Homemade Fries with: ♥
- Nacho Cheese sauce +\$3 by Basket
 - Parmesan & Truffle Oil +\$5 by Basket
 - Raclette de Savoie +\$7 by Basket



Nacho Cheese Parmesan & Truffle Oil Raclette

1x400g (thick) or 2x200g (thin)?

Something else?

- Basket of Homemade French-fries *(Top-up for cheese craving available)* \$8.90
- Salad with warm goat cheese toasts \$17.90
- Fresh lettuce mixed with seasonal vegetables, warm goat cheese toasts, honey & walnuts*
- Kid's menu *(Your kids also deserve the best, ask the team for our choices)* \$8.90
- Bread basket *(French baguette)* \$4.90

All prices are subject to 10% service charge and prevailing government tax



Drinks

SOFT DRINK

- Homemade Strawberry Lemonade ♥ \$7.90
- Ice-cream Float (Root beer, Coke, Sprite, etc) \$6.90
- French Fizzes (Sparkling water & choose Lemon or Green Mint or Grenadine) \$4.90
- Virgin Poptail (Homemade virgin cocktail with a fruit popsicle in) \$8.90
- Soft drinks & Fruit juices (Ask our selection) \$3.90
- Siróp à l'eau (French syrup & water: Lemon or Green Mint or Grenadine) \$2.90
- Mineral Water (Evian 750mL)/ Sparkling Water (Badoit 750mL) \$7.90



BEER

- La Chouffe (330mL, Golden Ale 8%, Belgium), Chimay Red (330mL Dark Ale 7%, Belgium) \$14.00
- Pietra (330mL Amber 6%, Corsica, France), Colomba (330mL White 5%, Corsica, France) \$12.00
- Leffe (330mL Blond 6.6%, Belgium), Hoegaarden (330mL White 4.9%, Belgium) \$12.00
- Heineken (500mL), Carlsberg (500mL), Corona (355mL) \$9.90

COCKTAIL

- Caipirinha Cachaça (sugarcane hard liquor), sugar and lime \$12.90
- Ricard For the taste: 🍷 For the fun: 🍷🍷🍷🍷 \$10.00
- Cocktail DIY 4CL+Soft: Cachaca, Gin, Rum, Tequila, Triple Sec, Vodka, Whiskey \$12.90
- Poptail A cocktail selecting your favorite liquor and one of our fruit sorbet! ♥ \$15.90



- Summer berries Margarita: Tequila + Triple Sec + Lime + Red berries popsicle
- Passion Daiquiri: Rum + Lime + Passion Fruit popsicle
- Strawberry Gin Fizz: Gin + Lime + Strawberry + Soda Water + Red berries popsicle
- Passion fruit Caipiroska: Vodka + Lime + Passion Fruit popsicle



WINE

- Irish Coffee Americano coffee, whiskey, cream & sugar \$16.90
- Calvados French apple liquor, nothing better to digest! \$12.90
- Wine You're supposed to have 9 servings of fruit daily...Ask the team for the selection

COFFEE

- Double Espresso - Americano - Cappuccino - Latte Macchiato \$4.90
- Single Espresso - Decaffeinated \$3.90
- Affogato (Double Espresso + Vanilla ice cream) \$6.90
- Tea - Tisane (Herbal Tea) - Hot Chocolate \$4.90



And if you are gourmand, you can choose a "Café Gourmand" – check out our desserts!

Desserts

After the free flow of Homemade Fries you are probably full, but a day without dessert is a day wasted!



- Choco-Banana Banana stuffed with melted chocolate and cookie crumbs \$11.90
- Dessert of the day Today, the Chef is happy! Ask the team for more information \$9.90
- Café gourmand Espresso served with 3 sweet petit-fours \$9.90
- Fruit sorbet Red berries, Passion fruit \$3.90

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