

LUNCH

A LA CARTE

TUNA NICOISE • 21

olive, egg, preserved lemon,
mustard, green beans

BISQUE • 19

lobster, rouille sauce,
garlic toast, anise

SPRING GREENS • 16

spicy mix, herb dressing, radish,
carrot, apple, yoghurt grated

MUSSELS • 27

PEI mussels, leeks, white wine,
mustard, belgian frite

RABBIT RILLETTE • 22

grain mustard, cornichon, rustic loaf,
pear mustarda

ESCARGOT BEIGNET • 18

garlic aioli, red sorrel, tarragon

CAULIFLOWER • 17

tahini dressing, mint, dill, raisins,
almonds

DUCK BURGER • 40

confit, grilled green tomato,
orange- edel blue sauce, lettuce

ENTRECOTE • 38

grilled NY strip, belgian frites,
entrecote sauce

LAMB MEATBALLS • 18

mango - lentil salad, soy dressing

GOLDEN TILE • 38

spring beans & peas, lemon thyme butter sauce

SEAFOOD BOARD • 58

grilled prawns, squid, oyster, softshell crab,
white asparagus, cherry tomatoes confit, bear-
naise sauce

GRILLED ROMAINE* • 16

baby romaine, caesar dressing,
anchovies, everything crumble

*ADD

CHICKEN • 8 / BEEF • 12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

TODAY'S ROTISSERIE

ROTISSERIE CHICKEN • 28

1/4 la belle patrimoine organic chicken,
lemon – dill butter sauce, belgian frite

SQUAB • 58

roasted/confit,
almond jus, black kale, edel blue

MAINE LOBSTER • MP

garlic butter

DORADE • 54

olive- bell pepper tapenade,
crispy basil

LAMB SHANK • 58

corn - jalapeno jus

COWBOY STEAK • 95

cipollini onion, steak sauce 22oz

ANY ITEMS ORDERED FROM THE ROTISSERIE
WILL TAKE 20 MINUTES TO PREPARE



GARNITURE

POTATO CROQUETTES / creamy potatoes and leeks • 10

BELGIAN FRITES / idaho potatoes fries • 8

SPAGHETTI SQUASH / bone marrow, black garlic custard • 16

PEAS / sour cherry dressing, black lime, baby carrots • 9

TRUFFLE ASPARAGUS / grated truffle, crème fraiche, herb tuile • 14

SCALLIONS / grilled, romesco sauce, parmesan • 10

WINES BY THE GLASS

SPARKLING

1818 / billecourt salmon, nv, champagne, france • 22

SKYE / sparkling sauvignon blanc, nz • 16

WHITE

DAWN CHORUS / sauvignon blanc, 2022, nz • 15

BODEGA LA CANA / albarino, 2022, rias baixas, galicia, spain • 18

WEINGUT INGRID GROISS / grüner veltliner, 2021, austria • 15

DOMAINE WENGIER / chardonnay, 2022, chablis, france • 21

ORNELLA MOLON / pinot grigio, 2022, italy • 14

DOMAINE DE CHEVILLY / quincy, 2022, france • 16

SEBASTIEN BRUNET / chenin blanc, vouvray, 2022, france • 19

ROSÉ

WILDSONG / pinot noir, hawke's bay, 2021, nz • 15

DOMAINE PELLE / menetou salon, 2021, loire, france • 14

DOMAINE AURELIAN / grenache & cinsault, 2022, france • 18

RED

VINAS LAS PERDICES / reserva, malbec, 2021, argentina • 15

REQUIEM / cabernet sauvignon, 2021, columbia valley • 16

AVERAEN / pinot noir, 2022, willamette • 21

LE SERRE DES MOURRES / cdp, 2019, france • 25

CHATEAU LES ARROMANS / bordeaux, 2019, france • 18

ROSA DEL GOLFO / primitivo, 2021, italy • 17

MAS AMIEL / natural syrah, 2020, france • 16

POWER LUNCH

THE MENU \$35

STARTERS

BELL PEPPER – TOMATO VELOUTE/ smoked, crème fraiche, basil oil

OR

DUCK CRISP / frisee salad, mustard dressing, pear – lemon chutney

MAINS

OYSTER MUSHROOM – EGG / fried egg, grilled oyster, rustic loaf, garlic butter

OR

SHRIMP ROLL / butter brioche, fennel agrume salad, potato chips

OR

ROTISSERIE CHICKEN / 1/4 la belle patrimoine chicken,

lemon – dill butter sauce, belgian frites

DESSERT

GELATO

COFFEES

ESPRESSO / REGULAR OR DECAF • 6

CAPPUCCINO / REGULAR OR DECAF, WHOLE MILK • 7

LATTE / REGULAR OR DECAF, WHOLE MILK • 7

DRIP COFFEE / REGULAR OR DECAF • 5

TEAS

ASSORTED ORGANIC TEAS / • 8

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