

La Terrace

by Louise

SNACK

Fresh Oyster Cadoret "La lune (per piece)	68
Sago & Mimolette "Arancini"	78
Charcuteries Pickles (Choice of 1)	98
Potato & "Baenki" Caviar "Millefeuille" (per piece)	198

STARTER

Escargots Beurre Persillé Melba Toast Garlic	148
Confit Bell Pepper Burrata "Cream" Olive Oil Basil	148
Cured Sea Bream Tomato Water & Basil Dressing Capers Quinoa	188
Croque Monsieur Ham St Nectaire Cheese Black Truffle	178
Pâté en Croûte Foie Gras Duck Breast Dijon Mustard	198
Angel Hair Pasta "Kaviari" Kristal Caviar Black Truffle	398

MAINS

Gnocchi "A La Parisienne" Black Truffle	258
Morisseau Mussels "À La Marinière" (500gr)	288
Traditional Beef Tartare Condiments (Prepared Table Side. 200 gr)	318
Mediterranean Grilled Octopus Romesco Aioli Riviera Vegetables	308
Australian Black Angus Ribeye Red Kampot Pepper Sauce (Kindly allow us 30 minutes of preparation time. 400 gr)	728
½ Roasted Yellow Chicken Niigata Rice Salad (Kindly allow us 50 minutes of preparation time. Serves 2)	588

SIDES

Green Salad Lemon Dressing	68
Homemade French Fries	88
Pomme de Terre Puree	88
French Beans Parsley & Garlic Butter	88
La Truffade de Louise Cantal Cheese Garlic & Parsley	88

DESSERT

Amalfi Lemon Givré Basil Granité Citrus Crèmeux Meringue	78
Caramelized Apricots Tart Verbena Sorbet Vanilla Cream	98
Original "Crêpes Suzettes" Kalamansi Sorbet	98
Paris Brest Hazelnut Praliné	108
Artisans French Cheese Selection	228

SPARKLING

	Glass	Carafe	Bottle
Ackerman - Cuvée Royal, Brut Crémant de Loire 2021	108		500
Taittinger - Réserve, Brut NV <i>Champagne</i>	198		1000
Billecart Salmon - Le Rosé, Brut NV <i>Champagne</i>	278		1500

WHITE

Thomas & Fils - Le Pierrier, Sancerre, <i>Sauvignon Blanc</i> 2023	118	378	500
Graeme & Julie Bott - First Flight - Vallée du Rhône, <i>Viognier</i> 2023	138	448	600
Samuel Billaud - Chablis Grands Terroirs, <i>Chardonnay</i> 2022	188	618	850

RED

Château Méaume - Bordeaux Supérieur, <i>Merlot</i> 2018	118	378	500
Alain Jaume - 'Grand Veneur' - Côtes du Rhône, <i>Grenache, Syrah, Mourvèdre</i> 2022	148	478	650
Robert Groffier - Passetoutgrains - Bourgogne, <i>Pinot Noir, Gamay</i> 2021	188	618	850

ROSE

Domaines Ott - By.Ott - Côtes de Provence - Provence, <i>Syrah, Cinsault, Grenache</i> 2022	138	448	600
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SWEET

	(75ML)	(500ML)
Zaccagnini- Colline Pescaresi IGT, Abruzzo, <i>Moscato</i> 2021	90	500
Domaine de la Fontainerie - Coteau les Brûlés - Vouvray Demi Sec, <i>Chenin Blanc</i> 2015	75	700

BEER

Young Master - Pale Ale	88
Young Master - Pilsner	88

SIGNATURE COCKTAILS

LOUISE NEGRONI Citadelle Gin Luxardo Espresso Liqueur Mancino Vermouth Campari	128
LOUISE HIGHBALL Abricot Du Roussillon Soda	128

SIGNATURE MOCKTAILS

ALL DAY SPRITZ Lyre's Italian Spritz Yuzu Juice Thyme Grapefruit Soda	98
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All prices will be subject to 10% service charge.