



HORS D'ŒUVRES

OLIVES \$8

mixed olives, lemon, evoo

SNAILS \$16

six snails baked in shell, garlic, parsley butter

TARTARE \$17

hand chopped prime beef tenderloin, raw hen egg yolk

PATÉ \$14

smooth chicken liver paté, black truffle gelée

EGG \$16

baked local hen egg, wild morels, roasted shallot soubise

PRAWNS \$16

sautéed prawns, beurre blanc

MUSSELS \$19

black mussels, shallots, saffron, white wine broth

MOREL TARTE \$18

puff pastry, potato and creamy morels (allow 25 min)

PORK BELLY \$15

crispy pork belly confit, spiced hazelnuts, apple, honey

FOIE GRAS \$24

chef's nightly preparation of seared foie gras

LPM SALAD \$12

greens, hazelnuts, pickled shallots, parmesan

WARM SPOT PRAWN SALAD \$24

sautéed spot prawns, warm greens, house vegetable, bacon vinaigrette

FRENCH ONION SOUP \$15

ENTRÉES

BEEF \$38

7oz dry-aged prime filet of beef, maitre d'hotel butter, sauce bordelaise
+add prawns and sauce béarnaise \$19

CHICKEN \$29

roast airline chicken breast, chateau potatoes, sauce suprême

DUCK \$29/\$37

crispy duck leg confit, braised cabbage, duck fat roasted potato

LAMB \$33/\$44

roasted rack of lamb, Robuchon potatoes, braised cipollini onions, pan jus

LANGOSTINE TARTE \$42

langostine, sauce of sweet corn, puff pastry

CHATEAUBRIAND FOR TWO \$115

dry-aged prime chateaubriand with sauce béarnaise and choice of two sides (when available; allow 45+ min)
+add prawns \$18

+ ADD SEARED FOIE GRAS TO ANY ENTRÉE \$15

SIDES

fingerling potatoes french green beans sweet corn with bacon chef's choice
\$8.5 each

20% gratuity will be added to parties of 5 or more

*consuming raw or undercooked meats or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions