



## FRENCH MAY - PLATS DU JOUR

### Limited Daily Availability

#### MONDAY

**Croque Madame** 法式火腿芝士雞蛋三文治 \$138  
toasted sourdough, Paris ham, Gruyère cheese, organic egg, Dijon mustard,  
bechamel sauce, French fries, green salad  
酸種麵包, 巴黎火腿, 格魯耶爾芝士, 有機雞蛋, 法式芥末, 白汁, 薯條, 沙律

#### TUESDAY

**Poulet Rôti à la Moutarde** 法式芥末烤雞 \$198  
roasted yellow chicken with mustard, French beans, ratte potato, chicken jus, lemon  
燒雞, 法邊豆, 手指薯, 雞肉燒汁, 檸檬

#### WEDNESDAY

**Quiche Lorraine** 法式煙肉蛋批 \$138  
smoked bacon, green salad 煙肉, 沙律

#### THURSDAY

**Crêpe Complète** 法式鹹可麗餅 \$138  
buckwheat galette, Paris ham, Emmental cheese, organic egg, green salad  
蕎麥薄餅, 巴黎火腿, 埃文達芝士, 有機雞蛋, 沙律

#### FRIDAY

**Moules Marinière** 法式煮青口 \$488  
blue mussels, white wine, garlic, baguette, French fries 藍青口, 白酒, 蒜頭, 法包, 薯條

#### SATURDAY

**Tuna Niçoise** 吞拿魚尼斯沙律 \$158  
seared yellowfin tuna, ratte potato, boiled egg, French beans, anchovies, cherry tomato,  
black olive, French dressing  
炙燒黃鱈吞拿魚, 手指薯, 雞蛋, 法邊豆, 銀魚柳, 車厘茄, 黑橄欖, 法式沙律醬

#### SUNDAY

**Camembert Pané** 炸金文畢芝士  \$148  
fried Camembert, walnut salad, raspberry yoghurt dressing  
炸金文畢芝士, 合桃沙律, 紅桑子乳酪汁

Vegetarian 

Spicy 

Please share your allergies and dietary requirements if any with our team.