

BRASSERIE



DE PARIS

Tour de France Degustation Menu

R750pp | Add French wine pairings R350pp

Hors d'Oeuvre

Tomato Consommé, Bread Sauce, Basil Oil, Balsamic Pearls

Mirabeau Rosé Pure 2021 (Provence)

Coquille

Scallop, Saffron & White Wine Foam, Chorizo Madeleine,
Edamame, Chive Aioli

Domaine de Margalleau Vouvray Sec 2022 (Loire)

Entrée

Free-Range Duck Liver Parfait, 20y/o Balsamic of Modena, Spekboom,
Cranberry, Rooibos, Pain d'Épices

Domaine St Cyr "La Galoche" 2022 (Beaujolais)

Granita "French 75"

Plat Principal

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Caramelized Baby
Onion, Roasted Cauliflower Puree, Pommes Croissant, Pickled Baby Beetroot

Chateau du Pavillon 2020 (Bordeaux)

Le Fromage

French Cheese Plate, Melba, Fruit, Preserves

Paul Jaboulet Aine - Secret de Famille Syrah 2021 (Rhône)

Le Dessert

Vanilla Pod Crème Brûlée

Domaine de Clayou Coteaux du Layon 2021 (Loire)

Available for orders Tuesdays 18h00-20h30 & Wednesdays to Saturdays 12h00-13h30 & 18h00-20h30

Tasting menu is only available to the whole table and cannot be combined with other menus.

Please inform your waiter of any dietaries or allergies. Kindly note that we are not a child-friendly restaurant.