

FOOD MENU

OYSTERS

per 3 — 95, per 6 — 180,
per 9 — 270, per 12 — 350

LOBSTER MAYONNAISE <i>half fresh Boston lobster</i>	195
TIGER PRAWN COCKTAIL	115
CEVICHE SALMON <i>lime, chilli, coriander</i>	98
DRESSED CRAB <i>with gazpacho dressing</i>	92
SMOKED SALMON <i>homemade gravlax, pickled herring, potato salad</i>	106
MARINATED OCTOPUS <i>provençal vegetables & saffron vinaigrette</i>	88
SWORDFISH CARPACCIO <i>chilli, lime, herb salad</i>	106
WHOLE BROWN CRAB	298
SIX SEA WHELKS	88

PLATEAUX de FRUITS de MER

FOR TWO 195 per person
WITH LOBSTER 390 per person

CAESAR SALAD <i>shaved parmesan with chargrilled organic chicken</i>	72 92
BABY SPINACH & STILTON <i>with vine tomatoes & red wine vinaigrette</i>	72
WHOLE GLOBE ARTICHOKE <i>truffle vinaigrette</i>	128
LOBSTER & AVOCADO CLUB <i>vegetable chips</i>	115
BLT <i>with organic chicken & black pepper mayo, vegetable chips</i>	92
AIR DRIED BEEF <i>rocket, parmesan, truffle oil</i>	95
STEAK TARTARE <i>traditional garnishes</i>	98 / 155
CRÈME BRÛLÉE <i>pistachio biscuit</i>	65
PEAR TARTE TATIN <i>(for two)</i>	138

OSCIETRE CAVIAR *served with crème fraîche & Melba toast* 30g/50g 980/1500

BEERS Stella Artois / Heineken ito / Budvar / James Boag's / Leffe Blonde Ale 40/bottle
Kronenboug Draft 35/half pint

Tea

by Harney & Sons 30

Choice of Paris Blend / English Breakfast /
Earl Grey Supreme / Darjeeling / Jasmine /
Sencha / Camomile / Peppermint

Iced tea 35

Coffee

by Graffeo

Coffee / Single espresso 30

Double espresso 40

Latte / Cappuccino (cup/bowl) 35/45

Iced coffee 35

Iced / Hot chocolate 45

HEALTHY/NON ALCOHOL

CITRON PRESSÉ 45
le classique refreshing tonic

PARISIAN COOL 45
raspberries, mint, apple juice, orange juice

LISA SIMPSON 45
grenadine, sirop, coke

SYRACUSE 45
grenadine, schweppes, orange juice

PARFUM DE FEMME 45
grenadine, orgeat, lime juice, pineapple juice, orange juice

JUICE/SOFTDRINK/WATER

Fresh Juices (Orange, Grapefruit) 38

Other Juices 30

Soft Drinks 28
(Coke, Light Coke, Sprite, Ginger Beer, Ginger Ale)

Water S/L 35/55



BAR MENU

CHAMPAGNE

	BY GLASS	BY CARAFE (250ML)	BOTTLE (750ML)
Pol Roger Brut Réserve N.V.	98		560
Pol Roger Brut, 1999			790
Pol Roger Rosé, 2000			880
Delamotte Blanc de Blancs, 1999			960
Dom Perignon, 1999			1680
Pol Roger Cuvée Sir Winston Churchill, 1998			1900
Krug Grande Cuvée, N.V.			2450
Louis Roederer Cristal, 2002			2950
S de Salon Blanc de Blancs, 1997			3400
Dom Perignon Rosé, 1996			4800

WHITE

Moulin de Gassac Eraus Blanc 2007, Languedoc-Roussillon, France	68	113	340
12000 Miles Sauvignon Blanc 2008, Wairarapa, New Zealand	78	130	390
Kilikanoon The Lackey Chardonnay 2007, South Australia, Australia	86	143	430
Château Marjosse Blanc 2006, Entre Deux Mers, Bordeaux, France	92	153	460
Hiedler Gruner Veltliner Spiegel 2008, Kamptal, Austria	104	173	520
Jean-Marc Brocard Petit Chablis 2007, Burgundy, France	112	187	560

ROSÉ

La Vieille Ferme Côtes du Ventoux Rosé 2007, Rhône Valley, France	62	98	290
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RED

VF Lasira Rouge 2006, Languedoc-Roussillon, France	68	113	340
Rolf Binder Selection Shiraz 2008, Barossa Valley, Australia	78	130	390
Gladstone Pinot Noir 2006, Wairarapa, New Zealand	84	140	420
Perrin Vinsobres Les Cornuds 2007, Rhône Valley, France	92	153	460
Argiano Rosso di Montalcino 2006, Tuscany, Italy	104	173	520
Michel Magnien Bourgogne Grand Ordinaire 2006, Burgundy, France	112	187	560

SWEET

Alain Brumont Gros Manseng Doux 2007, Côte de Gascogne, France	78	130	390
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COCKTAILS

SIGNATURE

APHRODISIAQUE 68
gin, grand marnier, citron juice, sparkling water

REPORTER 108
champagne, pastis, suze, champagne, bitters

RENDEZ-VOUS 108
champagne, mandarin liqueur, banana liqueur

FRENCH 77 108
champagne, chambord, lemon syrup

FORMULE 3 68
vodka, strawberry liqueur, grapefruit juice

KIR FRAMBOISE / ROYAL 85/108
white wine / champagne, raspberry liqueur

MOJITO DE SAISON 78
rum, mint leaves, brown sugar, lychee / mango or strawberry

LYCHEE MARTINI 78
vodka, triple sec, lychee juice, lemon juice, sugar syrup

THE PRESS ROOM ESPRESSO MARTINI 78
your choice of premium gin or vodka, espresso shot

CLASSIC

BLOODY MARY *glass / jug 75cl* 65/250
10 secret house ingredients

MARTINI 75
your choice of premium gin or vodka

KIR CASSIS / ROYAL 85/108
white wine / champagne, crème de cassis liqueur

MONACO 45
beer, grenadine, limonade

FRENCH 75 108
champagne, gin, lemon juice

POMPIER 65
lillet blanc, gin, crème de cassis, lemon twist

LE RITZ 118
champagne, cognac, cointreau, luxardo, lemon juice

D'ARTAGNAN 118
champagne, grand marnier, armagnac, orange juice

PREMIUM SPIRITS

Balblair 10 YO, Northern Ireland	75
Glenmorangie 18 YO, Northern Ireland	90
Macallan 12 YO, Speyside	85
Isle of Jura 10 YO, Jura Island	95
Cragganmore 1993, 12 YO, Speyside	85
Jack Daniel	55
Jim Beam	55
Grey Goose	75
Ketel One	75
Ciroc	75
Bombay	65
Tanqueray	55
Herradura Anejo	89

POUSSE-CAFÉ

	GLASS	BOTTLE
Quinta do Noval Fine Ruby Port	55	260
Quinta do Noval 2003 Late Bottled Vintage	70	390
Quinta do Noval 20-Year-Old Tawny Port	120	960
Emilin Moscatel Sherry Lustau Jerez, N.V.	78	
Poire William	70	
Pineau de Charentes 5 YO	50	
Hine VSOP	60	
Armagnac 1976 Larressingle	180	
Calvados 1982 Cœur de Lion	250	
Pommeau de Normandie - Cœur de Lion	55	

APERITIF

Absinthe Absente	50
Pastis Henri Bardouin	55
Ricard	45
Pastis 51	45
Get 27	40