

# PLAT *du* JOUR

LUNCH • MON-SAT • 11:30-14:30

2 Courses \$235 • 3 Courses \$275

STARTER +

MAIN  
OR  
DISH OF THE DAY

STARTER +

MAIN  
OR  
DISH OF THE DAY

+ DESSERT

[SUPPLEMENT IN BRACKETS 括號內為附加費]

## STARTERS

## MAINS

## DESSERTS



### Lobster Bisque

chives, crème fraîche  
龍蝦湯·香蔥·法式鮮忌廉

### Escargot Bourguignon

snails, tomato fondue, garlic butter,  
baguette  
法式焗田螺·洋芫荽·蒜蓉牛油·  
法式長棍麵包

### Poached Tuna Niçoise

olives, baby new potatoes, haricot vert,  
soft boiled egg, tomatoes  
橄欖油煮吞拿魚·橄欖·馬鈴薯  
法式邊豆·水煮蛋·蕃茄

### Sainte Maure Salade [N]

goat cheese, haricot verts,  
cherry tomato, walnuts, red wine vinegar  
羊奶芝士沙律·法邊豆·櫻桃蕃茄·  
合桃·紅酒醋

### Smoked Salmon

avocado, brioche, lemon crème fraîche,  
Espelette pepper  
煙燻三文魚·牛油果·奶油麵包·  
檸檬法式鮮忌廉·辣椒粉

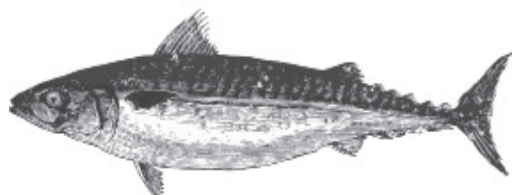
### Pan-Seared King Scallop [+\$30]

parsnip purée,  
hazelnut & pomegranate  
香煎北海道帶子·白蘿蔔蓉·  
榛子番石榴



### Home-Cured Aubrac Beef Fillet [+\$40]

comté, pickled girolles,  
marinated egg yolk  
生牛肉片·康堤芝士·醃蘑菇·蛋黃



Signature Dish

[V]

Vegetarian

### Dish of the Day

please see our blackboard recommendation  
是日精選

### 7oz Rangers Valley Black Angus Burger

caramelised onions, beef tomato,  
Gruyère, truffle mayonnaise, frites  
黑安格斯漢堡·焦糖洋蔥·蕃茄·芝士·  
黑松露醬·薯條



### Half Roasted Chicken

free-range chicken, tarragon, sauté mushrooms,  
pomme purée, buttered asparagus  
燒走地雞·龍蒿·炒雜菌·薯蓉·牛油蘆筍

### Grilled Sea Bass Linguine

vermouth crème sauce, fennel & apple salad  
香煎鱸魚·茴香蘋果沙律·  
法式苦艾酒扁意大利麵



### Moules Marinières [500g] [+\$40]

bouchot mussels, aioli, frites  
法式白酒忌廉煮藍青口·蒜蓉蛋黃醬·薯條

### Roast Lamb Rack [+\$30]

peas a la française, pomme purée, rosemary jus  
烤羊架·法式青豆·薯蓉·迷迭香汁

### Snake River Farm Pork Chop [+\$50]

choucroute, warm heritage carrot & apple salad,  
cider pan jus  
烤厚切豬扒·酸椰菜·紅蘿蔔蘋果沙律·蘋果酒汁

### 10oz U.S. Cedar River Farm Rib-Eye [+\$120]

frites, salade verte  
maître d'hôtel butter / béarnaise / peppercorn sauce  
美國黑安格斯肉眼扒·薯條·田園沙律  
自選醬汁: 法式牛油/賓尼士汁/黑椒汁

Frites \$35

Salade Verte \$35

Mushroom Fricassée \$40

Sauté Baby Spinach \$40

### Crème Brûlée

rich custard, hard caramel,  
焦糖燉蛋

### Apple Tarte Tatin

caramelised apple, vanilla ice-cream  
法式焦糖蘋果撻·雲呢拿雪糕



### Chocolate Fondant

salted caramel, vanilla ice-cream  
(15-minute preparation time)  
朱古力心太軟·海鹽焦糖醬·雲呢拿雪糕

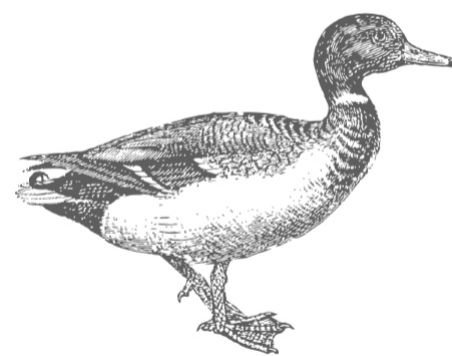
### Crêpes Suzette

caramelised orange sauce  
法式薄餅·焦糖香橙醬汁

### Fromages [+\$45]

selection of 3 French regional cheeses  
法國芝士拼盤

COFFEE OR TEA [+\$25]



## OYSTERS

### Huitre Charente Maritime No.2

\$45 per piece  
\$220 ½ dozen  
\$420 dozen



@PLATDUJOURHK

[N]

Contains Nuts

All prices are subject to 10% service charge • Corkage fee \$200 per bottle