





## RAW

**OYSTER GILLARDEAU** 1PC  
*Lemon, Tabasco, Mignonette Sauce 47*

**SEA BREAM CARPACCIO**  
*Truffle Vinaigrette 99*

**TUNA TARTARE**  
*Tomato Vinaigrette, Avocado,  
Sourdough Crostini 110*

**BEEF TARTARE** [d]  
*Prime Striploin, Shallots, Parsley,  
Cornichon, Chives, Yuzu, Toasted Brioche,  
Homemade Potato Chips 115*

## SKEWERS & BITES

**CHAR GRILLED CALAMARI**  
*Char Grilled Scallion, Chimichurri Sauce 69*

**CORNFLAKES CHICKEN** [d]  
*Cajun, Truffle Mayo 69*

**WAGYU BEEF**  
*Cajun Glaze, Scallion,  
Cured Egg Yolk,  
Crispy Garlic 109*

## HORS D'OEUVRE

**CHAR GRILLED BROCCOLI** [vg,n]  
*Macadamia, Cabbage Oil 50*

**MUSHROOM FLATBREAD** [v,d]  
*Portobello Mushroom, Mozzarella,  
Wild Rocket 51*

**GUACANOLA** [vg]  
*Avocado, Lime, Tomato, Onion,  
Cilantro Cress, Tortilla Chips 60*

**BAKED CAMEMBERT** [a,v,d]  
*Filo, Drunken Figs, Plum Chutney 79*

**HOT SPINACH CHEESE DIP** [v,d]  
*Sourdough Crostini 51*

**VEGETARIAN EMPANADAS** 2PCS [v,d]  
*Spicy Black Eyed Peas, Mozzarella, Sesame,  
Roasted Bell Pepper Dip 34*

**BURRATA** [d]  
*Candy Tomato Cherry, Anchovies,  
Roasted Bell Pepper, Basil,  
Extra Virgin Olive Oil 79*

**FRIED CALAMARI**  
*Patagonian Calamari, Spicy Coating,  
Tartar Sauce 69*

**BEEF EMPANADAS** 2PCS [d,n]  
*Black Angus Brisket, Plantain, Pine Nuts,  
Raisins, Greek Yogurt & Cinnamon Dip 46*

**ARTISANAL CHARCUTERIE BOARD** [d,n]  
*Cheese 135 | Cheese & Cold Cuts 170*

## SALAD

**NOLA** [v,d,n]  
*Mixed Greens, Green Apple, Avocado, Roasted Pecans,  
Mushrooms, Parmesan, Honey & Mustard Vinaigrette 79*

**BABY GEM** [n]  
*Baby Gem, Smoked Salmon, Kohlrabi, Peanuts,  
Whole Grain Mustard Vinaigrette 62*

**LENTILS** [v,d,n]  
*Hazelnuts, Pecans, Pomegranate, Cranberry,  
Scallion, Parsley, Green Apple, Goat Cheese, Mustard,  
Apple Cider & Maple Vinaigrette 59*

**COBB** [d]  
*Iceberg Lettuce, Chicken, Corn, Eggs, Blue Cheese, Tomato,  
Avocado, Turkey Bacon, Sherry Vinaigrette 66*





### CAJUN GRILL

**JUMBO PRAWNS**  
149

**SPRING CHICKEN**  
130

**FLANK STEAK** 250g  
135

### JOSPER GRILL

**LAMB CHOPS** 350g  
Rosemary, Maple & Lemon Marination  
185

**STRIPLOIN** 250g  
250 days grain fed  
180

**WAGYU 9+ RUMP STEAK** 180g  
235

**COW BOY STEAK** for sharing 800g  
250 days grain fed  
540

### BIJOU BURGER [d]

Black Angus Brisket,  
Brioche Bun, Cheddar, Tomato,  
Caramelized Onions, Gem Lettuce,  
Cornichon & Dill Mayo  
95



### SIDES & SAUCES

Asparagus 42, Potato Purée 37,  
Hand Cut Fries 37,  
Mac n' Cheese 37, Green Salad 37,  
Truffle Fries 47, Truffle Mash 47

Au Poivre 20, Béarnaise 15, Chimichurri 15

### LES GRAND PLATS



**WILD MUSHROOM ORZO** [v,d]  
Selection Of Seasonal Mushrooms, Parmesan 89

**TRUFFLE RIGATONI** [v,d]  
Corn Sauce, Garlic, Aged Parmesan, Seasonal Truffle 155

**VEGAN JAMBALAYA** [vg]  
Bell Peppers, Mushrooms, Coriander, Corn,  
Tomato, Okra, Scallion, Parsley, Creole Rice 74

**BLACKENED SALMON** [a]  
Cajun Coating, Zucchini, Vermouth 128

**MUSSELS POT** [a]  
Organic Mussels, White Wine, Shallots, Herbs,  
Fries, Toasted Baguette 139

**SEAFOOD JAMBALAYA**  
Shrimps, Mussels, Cod Fish, Calamari, Coriander, Bell  
Pepper, Tomato, Okra, Scallion, Parsley, Creole Rice  
106

**BRAISED SHORT RIBS** [a,d]  
Dark Beer, Cajun, Potato Purée 175

a: Contains Alcohol, vg: Vegan, v: Vegetarian, d: Dairy, n: Nuts  
All Prices Include 7% Municipality Fees, 10% Service Charge, 5% VAT

