





hors-d'œuvre

Spiced Bar Nuts	\$9
<i>a warm blend, bourbon laced, sweet and spiced</i>	
Gangster Dip	\$16
<i>burnt bacon, whiskey and cheese. served with wide toast</i>	
Black Olive Tapenade	\$13
<i>with figs and mint</i>	
Cured Selection	\$16
<i>a selection of curated salami and prosciutto, warm olives</i>	
Hen House	\$16
<i>asian glazed chicken satays with peanut dipping</i>	
Roasted Shrimp Cocktail	\$18
<i>with lemon scallion aioli</i>	
Snitch	\$19
<i>beef dumpling, soy, ginger, chilli, sesame, scallion aioli</i>	
Baked Brie	\$19
<i>brie, fig jam, pistachios, hot honey, thyme, toasted baguette</i>	
Tuna Tartare	\$24
<i>tuna, avocado & cucumber, unagi glaze served with chips</i>	
Sliders	\$21
<i>beef, cheese, lettuce, caramelised onions and house-made bun</i> <i>add bacon \$4</i>	
Prosciutto Bruschetta	\$17
<i>brie, prosciutto, jam, fresh basil, balsamic glaze served on toasted baguette</i>	
Mini Croque Monsieur	\$16
<i>ham, Dijon mustard, cheese, béchamel on toasted bread</i>	

desserts

Raspberry Bisous ^{GF}	\$17
<i>French biscuit "moelleux", raspberry filling, white Belgian chocolate</i>	
Espresso Amour ^{GF}	\$17
<i>French biscuit "moelleux", white Belgian chocolate, bailey's liqueur, mascarpone mousse</i>	
Emerald Heart ^{GF}	\$18
<i>pistachio biscuit, raspberry filling, pistachio mousse</i>	
Midnight in Dubai	\$18
<i>kataifi, pistachio paste, white Belgian chocolate, mascarpone mousse</i>	
Le Citron ^{GF}	\$17
<i>French biscuit, white Belgian chocolate, lemon filling, mascarpone mousse</i>	





cocktails

Banana Beat 1.5 oz	\$20
<i>monkey shoulder whisky, banana jalapeño syrup & fresh lime</i>	
La Belle Époque 2 oz	\$22
<i>rhubarb gin, watermelon, & a touch of rum with basil & lime</i>	
L'Interdit 2 oz	\$18
<i>brandy with Licor 43 & bitter bianco</i>	
The Green Paradise 2.5 oz	\$17
<i>midori, Lillet Blanc, & bitter bianco topped with sparkling wine</i>	
Le Pianiste 2.5 oz	\$20
<i>tequila & gin with elderflower, bitter bianco, a hint of mint</i>	
Dry Martini 3 oz	\$18
<i>a classic; gin & dry vermouth, clean & sharply chilled.</i>	
Negroni 3 oz	\$20
<i>gin, campari, & sweet vermouth</i>	
French 75 1.5 oz	\$19
<i>gin, lemon, & sugar topped with sparkling wine</i>	
Café Noir 2 oz	\$20
<i>tequila with coffee liqueur & amaro</i>	
Salon Rouge 2.5 oz	\$19
<i>vodka, aperol, elderflower, & passionfruit</i>	
Larmes de Cyrus 1.5 oz	\$18
<i>elderflower, Cointreau, lime, & mint topped with prosecco</i>	
Pornstar Martini 1.5 oz	\$19
<i>vanilla vodka with passionfruit & lime</i>	
Peach Bellini 1.5 oz	\$19
<i>peach purée topped with prosecco</i>	
Oh La La 2 oz	\$21
<i>Empress gin, prosecco, lemon</i>	
Midnight in Paris 2 oz	\$19
<i>gin, amaro, elderflower, lemon</i>	
Rendez-Vous 2 oz	\$18
<i>crown royal, brandy, lemon & vanilla</i>	

mocktails

Le Brouillard	\$13
<i>earl grey tea syrup, lemon juice, lavender honey, soda water</i>	
Rose de Minuit	\$13
<i>hibiscus syrup, lemon juice, ginger syrup, soda water</i>	





sparkling

Glass \$18 | Bottle \$7

6oz \$14 | 9oz \$17 | Bottle \$48

6oz \$17 | 9oz \$23 | Bottle \$68

6oz \$20 | 9oz \$25 | Bottle \$85

6oz \$17 | 9oz \$22 | Bottle \$68

6oz \$22 | 9oz \$27 | Bottle \$88

6oz \$20 | 9oz \$28 | Bottle \$95

6oz \$19 | 9oz \$24 | Bottle \$76

60z \$17 | 90z \$23 | Bottle \$75

6oz \$16 | 9oz \$20 | Bottle \$63

6oz \$16 | 9oz \$20 | Bottle \$63

\$9