

BREAKFAST

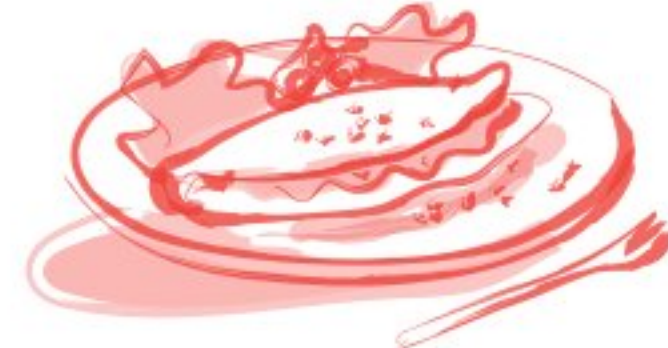
(available until 11 am)

LOUIE'S PAIN PERDU • 95 |

Brioche French toast, nougatine, caramelized banana jam, mixed berries, whipped ricotta

FRENCHIE'S OMELETTE • 80 |

Boursin cheese, chives, house salad



BREAKFAST PASTA • 110

Bucatini, herbed beef sausage, 63 degree egg, Parmigiano Reggiano, crispy breadcrumbs

FRENCHIE'S PRAWN EGGS BENEDICT • 135 |

English muffin, butter poached prawns, poached egg, hollandaise, ikura

BREAKFAST SANDWICH BUN • 140

Brioche, beef pastrami, sunny side up, whole grain mustard aioli

CHICKEN SANDWICH • 95

Baguette, jambon de poulet, whole grain mustard aioli, emmental cheese, house salad

WHIPPED RICOTTA TOAST • 95 |

Grilled country bread, beurre noisette syrup, sage

TARTINE FORESTIÈRE • 95 |

Open faced sandwich, crème de champignons, burnt kale, grilled assorted mushrooms, poached egg, crispy onions

SOUPS & SALADS

SOUP À L'OIGNON • 135 |

Classic French onion soup, emmental cheese



SOUP OF THE DAY • 95

Please kindly ask our staff what's simmering today!

FRENCHIE'S BISQUE • 145 |

Crustacean bisque, butter poached tiger prawns, crème fraîche, country bread

FRENCHIE'S SUMMER SALAD • 80 |

Compressed watermelon, strawberries, watercress, feta cheese, calamansi dressing, multiseed crackers

LUCIE'S SALAD • 80 |

Baby romaine, capers, Lucie's anchovy dressing, herbed breadcrumbs, Parmigiano Reggiano, croutons

SALADE DE BETTERAVES • 95 |

Roasted beetroot & baby carrots, watercress, feta cheese, beetroot chips, honey mustard dressing, multiseed crumbs

CHOPPED KALE SALAD • 95 |

Shredded cabbage, grilled pear, chopped candied hazelnuts, burnt lemon dressing, chicken skin cracklings, Parmigiano Reggiano

STARTERS + TO SHARE

MUSHROOM PARFAIT • 70 |

Smoked assorted mushrooms, country bread

ESCARGOTS • 135

Baked snails with garlic parsley butter, country bread



TARTARE DE BOEUF • 210 |

Beef tenderloin, cornichons, capers, herbs, Lucie's sauce, cassava chips

SHORT RIB CROQUETTES • 85

Garlic jam, grated Parmigiano Reggiano

POTATO CROQUETTES • 70 |

Truffle duxelles filling, truffle aioli

BONE MARROW • 135

Roasted bone marrow, gremolata, country bread

MUSSELS & CLAMS MARINIÈRES • 165 |

Parsley, thyme, burnt lemon, country bread

HAMACHI CRUDO • 210 |

Vinaigrette à l'échalote, passionfruit escabeche, citrus, fennel, basil oil

GRENOUILLES • 180

Crispy frog legs, crispy garlic, cafe de paris butter

POMMES PAVÉ • 95 |

Crème aux herbes, dill, cured egg yolk



FLATBREADS

BONE MARROW • 135

Herbed beef sausage, eggplant caviar, grilled baby courgette, salad frisée

POULPE • 135 |

Romesco sauce, chimichurri, fennel & onion salad

CHAMPIGNONS • 110 |

Assorted mushrooms, fried cordyceps, beurre noisette vinaigrette

ROQUEFORT • 135 |

Blue cheese, beurre noisette syrup, pear compote, candied hazelnuts, thyme

MAINS

CONFIT DE CANARD • 195

Crispy duck confit, butternut squash puree, salad frisée, duck jus

WHOLE COQUELET • 350

Josper grilled spring chicken, stuffing, pomme puree, truffle jus

HALF COQUELET • 195

Half a bird. Same great taste, just less of it

POULPE GRILLÉ • 210 |

Grilled octopus, breaded potato, vegetable puree, salad frisée, chimichurri

FRUIT DE MER GRILLÉS • 245 |

Grilled assorted seafood, chimichurri, fennel salad, burnt lemon

MILLE-FEUILLE DE BOURGUIGNON • 210

Beef cheek ragoût, béchamel, Gruyère cheese, beef jus

CORN SHEET PASTA • 110 |

Creamed corn, ricotta cheese, toasted hazelnuts, grilled corn

DUCK RAGU PASTA • 165

Mafalda, duck jus, morel mushrooms, crispy breadcrumbs, Parmigiano Reggiano

CRAB CAVATELLI PASTA • 145 |

Crab bisque, crab ragoût, herbed breadcrumbs, chives

STEAK DE THON ROUGE • 195 |

Tuna steak, sauce au poivre, pommes pailles

STEAK HACHÉ & FOIE GRAS • 480

Minced beef steak, seared foie gras, sauce au poivre, pommes pailles, oignon grelot

POISSON DU JOUR • 165 |

Local fish of the day, chargrilled green beans, meunière sauce

BURGER MAISON • 145

Brioche bun, beef patty, emmental cheese, caramelized onions, garlic aioli, hand cut fries

BURGER DE POULET • 135

Brioche bun, herbed chicken patty, Gruyère cheese, salad frisée, pickled onions, truffle aioli, hand cut fries

LOUIE'S BURGER • 195

Beef patty, beef pastrami, whole grain mustard aioli, emmental cheese, sunny side up, hand cut fries

RATATOUILLE • 110 |

Courgette, aubergine, romesco sauce, garlic cream, basil oil, crispy kale

72H BEEF CHEEK BOURGUIGNON • 195

Pavé de pommes de terre, honey glazed baby carrots, oignon grelot

STEAK FRITES • MARKET PRICE

Choice of chimichurri or sauce au poivre, hand cut fries Please kindly ask our staff what cut is available today!

CÔTE & CRU • 275 /100g

21 days aged t-bone steak - half kissed by flame, half served as tartare Josper grilled striploin, tartare de filet mignon

GRILLED HAMACHI COLLAR • 395 |

Crème d'ail, burnt leek oil, huile de piment, herbed brioche crumbs, grilled shishito peppers

SIDES

TRUFFLE FRIES • 65

HAND CUT FRIES • 45



CHARGRILLED VEGETABLES • 45

POMME PUREE • 45

POTATO GRATIN • 65

HOUSE SALAD • 45

DESSERTS

MILLE-FEUILLE • 85

Pâte feuilletée, passionfruit curd, burnt pineapple jam, coconut chantilly, toasted coconut flakes

TARTE SAINT-HONORÉ • 70 |

Praliné noisette, vanilla chantilly, caramel glazed choux au craquelin

PROFITEROLES • 70

Choux au craquelin, vanilla chantilly, dark chocolate sauce



VANILLA CASHEW PRALINE TART • 85 |

Sablé, cashew praline, vanilla mousse, chocolate sponge, white chocolate

MOUSSE AU CHOCOLAT • 110

Dark chocolate mousse, olive oil, espresso pangragatto, sea salt flakes

OPÉRÁ • 95 |

Almond joconde sponge, coffee buttercream, dark chocolate ganache, dark chocolate glaze



CRÉATIONS



PETIT BIÈRE
• 145

Bigalet China China,
Island Brewing Pilsner



FRENCHIE 75
• 150

Citadelle Old Tom Gin,
citrus stock, house lemon
cordial, sparkling wine



LE GENTIANE
• 145

House suze, Dollin Blanc,
elderflower cordial,
verbena tonic



KIR 2.0
• 165

Lillet Blanc, Creme de
Cassis, Creme de Violette,
blackcurrant tonic



PAMPLEMOUSSE
• 150

Lillet Rose, grapefruit
aperitif, Herb de
Provences Soda



LA VIE EN ROSE
• 165

Planteray Cut & Dry Rum,
Lillet Rose, Rose Cordial,
Chocolate Bitter, Rose
Water



VERT & JAUNE
• 175

Green Chartreuse, Yellow
Chartreuse, Dollin Genepy,
Pineapple, Passionfruit



LOUIE SAY HI
• 165

Brown Butter Menier VSOP
Cognac, Plantation OFTD,
Sage Butter Syrup, Lemon,
Pineapple



BERGAMOT BLANC
• 165

Four Pillars Navy Strength
Gin, Lillet Blanc, House
Suze, Italicus Bergamot
Aperitif



BELLE EPOQUE
• 180

Boulard Calvados,
Planteray OFTD, Dollin
Rouge, Merlet Peche de
Vigne, Grapefruit Bitter

ZERO SIPS

POM & LAVA • 65

Lacto Fermented Apple, Pear, Lavender
Cordial, Tonic

GRAPEFORIA • 65

Green Grape, Sage Honey, Bitter Syrup,
Lemon, Pineapple

FLEUR VERTE • 65

Lychee Puree, Elderflower Cordial,
Cucumber, Gentian Soda

PEACH BLOSSOM • 65

Peach Puree, Lemon, Jasmine Sencha Soda

CITRON PRESSÉ • 65

Earl Grey Tea, Orange, Lemon, Pomelo,
Pink Grapefruit Cordial

COLD PRESS

UPLIFT • 75

Orange, Mango, Pomelo, Lemongrass

AWAKEN • 75

Pear, Green Apple, Pomelo, Basil, Lemon

CLEANSE • 75

Green Apple, Baby Spinach, Pear, Celery,
Bell Pepper

ROOTED • 75

Beetroot, Apple, Orange, Lemon

CLASSIC OJ • 75

SMOOTHIES

BOOST • 75

Banana, Dates, Peanut Butter, Cacao,
Almond Milk

BLISS • 75

Strawberry, Pineapple, Agave Nectar,
Coconut Milk

ZING • 75

Mango, Passionfruit, Mint, Lime, Honey,
Yoghurt

BLOOM • 75

Dragonfruit, Mix Berries, Coconut Water,
Honey, Yoghurt

COFFEE

ESPRESSO • 35

DOUBLE ESPRESSO • 45

CAFÉ AMERICANO • 40

CAPPUCINO • 45

CAFÉ LATTE • 45

CHOCOLATE • 75

Valrohna Guanaja Grands Crus
70% Cacao

TEA

ENGLISH BREAKFAST • 40

SENCHA • 40

EARL GREY • 40

MOROCCAN MINT • 40

CHAMOMILLE • 40

LF ICED TEA • 45

LYCHEE ICED TEA • 50

WATER

EVIAN 330 ML • 50

EVIAN 750 ML • 95

PERRIER 750 ML • 95

LF WATER • 30

SODAS

COKE / SPRITE / TONIC • 30

BEER

ISLAND BREWING PILSNER • 85

BLACK SAND IPA • 120