

Les entrées

	<i>Ballottine de canard aux pistaches, foie gras, salade de saison et ses légumes au vinaigre de balsamique blanc</i>		450
	Duck ballottine with pistachio and duck liver, mixed seasonal leaves with pickled vegetables		
	<i>Petite salade frisée au chèvre chaud en feuille de philo vinaigrette à l'huile de noisette</i>		550
	Frisee salad with warm goat cheese in philo dough		
	<i>Salade de gesier confit, croustillant de bacon, croûtons de pain complet, oeuf poché</i>		350
	Mixed lettuce leaves with gilet confit, bacon, whole wheat croutons and poached free hen chicken egg		
	<i>Terrine de canard et ses toasts</i>		790
	Duck liver terrine with toast		
	<i>Salade Caesar Tradition</i>		380
	Caesar salad tossed in front of you		
	<i>Escargots de Bourgogne au beurre d'ail</i>	340	680
	Traditional gratinated escargots in garlic butter	Per half dozen	Per dozen
	<i>Salade Niçoise, thon frais en croûte d'herbes de la garrigue</i>		460
	Nicoise salad with seared tuna loin crusted in fine herbs		
	<i>Salade de pastèque à la feta, feuilles d'oregano et olives vertes</i>		350
	Watermelon and feta cheese salad with oregano and green olives		





Farang Ses signature dish



Vegetarian selection

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	<i>Tomate et mozzarella, feuilles de basilic fraîches et sauce au pesto</i> Tomato and mozzarella salad with fresh basil leaves and pesto drops			320
	<i>Tartare de saumon, salsa d'avocat, toast de pain complet</i> Salmon tartar with avocado salsa and whole wheat toast			380
	<i>Huitre de France avec condiments</i> Oysters from France served with traditional condiments		710 Per half dozen	1,420 Per dozen
	<i>Plateau de fruits de mer avec condiments</i> Seafood plateau served with traditional condiments Sweet clams, mussels, grey shrimp, whelks, rock lobster, crab, Alaskan crab leg, shrimps, oysters			2,100 Per two persons






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Les soupes




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|---|--|-----|
|  | <i>Soupe à l'oignon façon pappy Louis</i>
Traditional French onion soup | 320 |
|  | <i>Bisque de homard, petits croûtons et crème fouettée</i>
Velvet lobster bisque with golden croutons and whipped cream | 390 |
| | <i>Double consommé de boeuf en surprise</i>
Beef consomme "en surprise" | 350 |
| | <i>Double consommé de poulet, ravioles de champignons</i>
Double boiled chicken consomme with mushroom raviolis | 320 |
|  | <i>Soupe de pois vert, purée d'oignons douce parfumée à l'huile de truffe</i>
Green pea soup with sweet onion puree flavored with white truffle oil | 320 |

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Les riz et pâtes

-   *Risotto au beurre de truffe blanche, potimarron et cèpes* 390
Risotto with white truffle butter, pumpkin and porcini mushrooms
-  *Ravioles de gambas, sauce homard infusée à la badiane, micro feuilles* 490
Prawn raviolis with lobster sauce infused with star anis and micro greens
- Spaghettis, linguini avec choix de sauce carbonara, bolognaise ou tomate* 360
Spaghetti or linguini with choice of carbonara , bolognaise or tomato sauce



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Les poissons et crustacés

 Homard Canadien de notre vivier

Cuisine suivant votre choix
Armoricaïne, Thermidor ou pot au feu

Live canadian lobster

Choice of

Armoricaïne

2,300

Cooked in rich lobster sauce with boiled baby potatoes and wilted fresh spinach

Thermidor

2,300

Gratinated with mushrooms and potato mousseline

Pot au feu


2,300

Slow cooked in light white wine sauce and seasonal vegetables

Fillet de loup de mer aux fruits de mer, sauce vin blanc

480

Pan fried sea bass with shell fish and white wine sauce

 *Tranche de saumon fumé maison confit à l'huile d'olive, purée de celeris boule, julienne de pomme gammy smith*

490

Home made smoked salmon cooked in olive oil served with celeriac puree and granny smith julienne

Poquille St Jacques Provençale, mousseline de topinanbour

850

Scallops Provençal style with Israel artichoke puree

Dover sole grillé, sauce meunière, pomme à l'anglaise

3,500

Grilled Dover sole with meuniere sauce and boiled potatoes

Gambas à la plancha, légumes grillés, salsa de tomate et citron confit

810

Tiger prawns a la plancha with grilled vegetables and lemon-tomato salsa

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Les viandes

	<i>Tournedos de boeuf Rossini sauce aux truffes noires</i>	1,800
	Australian beef Tournedos Rossini with pan-fried duck liver and black truffle sauce	
	<i>Steak frites, sauce au poivre noir</i>	850
	Pan seared rump steak with home made French fries and black pepper corn sauce	
	<i>Côte de boeuf wagyu grillée, pommes Pont Neuf and sauce Béarnaise</i>	3,000
	Grilled Wagyu beef spare ribs with Pont Neuf potatoes and Béarnaise sauce	Per two persons
	<i>Puisse de canard confit, haricots Carbais légèrement gratiné à la mie de pain</i>	650
	Duck leg confit with white bean stew	
	<i>Potelettes d'agneau, ratatouille et pommes rôties à l'ail</i>	990
	Grilled lamb chops with ratatouille and roasted potatoes with garlic	
	<i>Boeuf wagyu Bourguignon aux carottes et poitrine de porc fumée</i>	600
	Braised wagyu beef Burgundy style with carrots and bacon	
	<i>Poulet de ferme façon "coq au vin" champignons de Paris et pâte fraîche maison</i>	550
	Free range chicken braised in rich red wine sauce with button mushrooms and home made pasta	
	<i>Tartare de boeuf coupé au couteau tradition ou notre tartare de boeuf Farang Ses</i>	900
	Beef tartar	
	Hand cut beef prepared in front of you and served with French fries or mixed lettuce leaves	
	Beef tartar Farang Ses flambé	1,000



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Sur le grill

Entrecôte Wagyu

Wagyu strip loin

1,200

Per 100 grams



Mer et Terre

Filet de boeuf, demi homard grillé

Surf and Turf

Grilled beef tenderloin with half lobster

2,100

*Toutes nos grillades sont servies avec choix de pomme en robe des champs,
épis de maïs, brochette de légumes,
sauce au roquefort ou sauce vin rouge ou sauce poivre noir*

All grilled items are served with choice of jacket potatoes, vegetable skewer, corn on the cob

Roquefort cheese sauce or red wine sauce or black pepper sauce



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Plats d'accompagnement

<i>Risotto crémeux au beurre de truffe blanche</i> Creamy risotto with white truffle butter	350
<i>Champignons de saison sautés au beurre salé</i> Sautéed seasonal mushrooms	250
<i>Pommes nouvelles rôties au romarin</i> Roasted baby potatoes with rosemary	250
<i>Purée de pomme de terre</i> Mashed potatoes	250
<i>Frites maison</i> French fries	250
<i>Feuilles d'épinard sautées à l'ail</i> Wilted spinach with garlic	250
<i>Petite salade de saison</i> Mixed lettuce leaves salad	250










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Le Coin Jardin

-   *Gargouille de légumes, cannelloni de ricotta aux herbes fraîches, huile d'Argan* 420
Medley of seasonal vegetables with herbed ricotta cannelloni flavored with Argan oil
-  *Légumes de saison en aspic, quinoa, émulsion d'eau de tomates au basilic* 290
Quinoa with vegetables jelly, white tomato and basil emulsion
-  *Je raffole de courgettes* 490
Poêlée mimosa, farcis et sautée aux amandes et poudre de curry Madras
Crazy about zucchini
Pan seared with mimosa sauce, stuffed with seasonal mushrooms
and sauteed with almond and madras curry
-   *Raviolis de légumes, épinard-ricotta, farine complète et maron, champignons, potimarron - pignon de pin, betterave et chèvre vinaigrette tiède au citron confit et tomate, pousse de jeunes herbes* 490
Vegetable raviolis, spinach- ricotta, beetroot-goat cheese, whole wheat-chestnut, mushrooms-white truffle oil, pumpkin and pine nut with warm lemon confit and tomato, micro greens
-  *Pot au feu de légumes organique du Royal Project, champignons de saison, sauce radis noir* 480
Vegetable pot au feu with mushrooms, horseradish sauce

Cheeses

650

Plateau de fromage

accompagné de moutarde de coing, fruits secs

Cheese plate with quince mustard, fruits and bread

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Desserts

	<i>Baba au rhum, salade de fruits exotique, crème fouettée</i>	250
	Rum baba with salpicon of exotic fruits with whipped cream	
	<i>Profiteroles au chocolat chaud</i>	250
	Profiteroles with warm chocolate sauce	
	<i>Carte tatin tiède, servis avec crème double et glace à la vanille</i>	300
	Warm apple tart tatin with double Bourbon vanilla ice cream (15 minutes waiting time)	
	<i>Crème caramel de Grandmère Angel servis avec des bugnes</i>	250
	Traditional cream caramel	
	<i>Vacherin tradition revisité, glace vanille et sorbet framboise</i>	250
	Traditional vacherin with double vanilla ice cream and raspberry sherbet	
	<i>Choix de soufflé grand marnier ou chocolat servis avec crème glacée and sauce à la vanille bourbon</i>	430
	Chocolate or grand marnier souffle with vanilla ice cream (15 minutes waiting time)	
	<i>Mousse au chocolat, petite brioche tiède</i>	250
	Chocolate mousse	
	<i>Crêpes Suzette</i>	300
	Crepe suzette	
	<i>Crème glacées et sorbets</i>	80
	Home made ice cream or sherbet	Per scoop
	Ask our Maitre D for our seasonal flavors	



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Eveil des Sens

Chef's creation set menus

3 courses 1,200++


4 courses 1,600++

5 courses 2,200++

Degustation menu 3,000++

Chef's table in the kitchen 5,380++

Minimum 2 persons - Maximum 6 persons

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