

# GRAND ESCALIER

BRASSERIE • JARDIN

## STARTERS

STEAK TARTARE.....	165
Mixed tartare on handcut topside of beef with salad	
VENDACE ROE 40G.....	245
Lemon crème fraîche, butter fried leavian and red onion	
TOMATO & MOZZARELLA SALAD.....	115
Buffalo mozzarella, tomatoes and basil	
OYSTERS.....	35
Price per piece	

## MAINS

LEMON BAKED WITCH.....	275
Beets, capers, horseradish and parsley	
GRILLED TENDERIZED SIRLOIN.....	295
Fried onion, egg yolk, horseradish and French fries	
BAKED PORTABELLO AND PUMKIN.....	185
Fried chantarelles, lentils, brussels sprouts and mushroom sauce with ginger	
STEAK TARTARE.....	220
Mixed tartare on handcut topside of beef with green salad and French fries	

## DESSERTS

CRÈME BRÛLÉE.....	75
Classic Crème Brûlée	
PINEAPPLE.....	75
Quarter pineapple with mint	
CHOCOLATE FONDANT.....	125
Mint marinated peaches, nuts and vanilla ice cream	
CHOCHOLATE TRUFFLE.....	30
Tonights choice of truffles	

## PRE DINNER

VIVE LE FRANCE.....	145
St Germain, Green Chartreuse, lime, Grenadine, Champagne, Bitters	
PENECILLIN.....	145
Johnnie Walker Black Label, Ginger, Honney, Lemon, Lagavulin Spray	
ITALIAN HONEYMOON.....	145
Disaronno Amaretto, Fernet Branca, Lime, Sugar	