

—FiL Rouge—

DINNER MENU

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Plant Based (PB) *Vegetarian* (VG) *Organic* (O)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

DINNER MENU

APPETIZERS

Terrine de foie gras de canard, chutney de mangue

Duck foie gras terrine, mango chutney

Betterave en croûte de sel, vinaigrette aux truffes, pickles de concombre (PB) (GC)

Roasted beets in salt crust, cucumber pickles, winter truffle vinaigrette

Carpaccio de noix de Saint-Jacques, caviar Oscietre, tartare de pommes vertes * (GC) (O3)

Jumbo scallop carpaccio, Calvisius Oscietra caviar, Granny Smith apple tartare

Escargot à la Bourguignonne

Traditional Burgundy escargots in herb-garlic butter

Gâteau de crabe aux épices cajun, aioli de tomates cerises

French Cajun-spiced jumbo lump crab cake, roasted cherry tomato aioli

Tartare de bœuf à la Niçoise, socca *

Beef tartare French Riviera style, crispy socca

Melon cantaloup, pamplemousse, framboises, vieux porto (PB) (GC)

Rose of cantaloupe melon, grapefruits, raspberries, aged port

Tataki de thon rouge, sauce vierge * (O3)

Bluefin tuna tataki over crispy tomato-tapenade tart, sauce vierge

SALADS

Salade César

Crisp romaine lettuce, Caesar dressing, paprika croutons, shaved Parmesan,

Don Bocarte anchovies

Assiette de crudités (PB) (GC)

Freshly shredded French raw vegetable salad, Dijon vinaigrette

Cœur de laitue au Roquefort (VG) (GC)

Boston lettuce heart, shallots, A.O.C. Roquefort cheese

SOUPS

Gratiné à l'oignon

Sweet onion soup, Emmental cheese crust

Consommé de bœuf Grimaldi

Escoffier-style beef consommé, parmesan royale, julienned celery

Soupe de poisson Marseillaise

Marseille-style fish soup, rouille sauce, toasted garlic croutons

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions*

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LITTLE ITALY

Available as appetizer or main course

Pietro Massi calamarata pasta
Carbonara or D.O.P San Marzano tomato sauce

Risotto à la ricotta fumée, tartare de crevette des côtes siciliennes *
Grand Reserva Acquerello risotto, smoked ricotta, Sicilian sweet red prawn tartare

MAIN COURSES

Bar en croûte, sauce Dugléré
Baked Mediterranean seabass in puff pastry, creamy tomato & white wine sauce

Langouste Thermidor, riz pilaf
Rock lobster tail Thermidor, sautéed mushrooms, parmesan, mustard cream, pilaf rice

Sole meunière, pommes à l'Anglaise
Dover sole meunière, lemon-parsley butter sauce, chive potatoes

Plat de côte de bœuf braisé à basse température, façon Rossini
72-hour slow-braised Black Angus beef short rib, sautéed foie gras, black truffle sauce

Tarte de patates douces aux champignons, crème de cheddar végétale, roquette (PB) (GC)
Sweet potato tart of sautéed mushrooms, plant-based cheddar cream, arugula

Filet mignon de veau, sauce aux oranges sanguines, gratin dauphinois au butternut * (GC)
Veal medallions, blood orange sauce, butternut & potato gratin "Dauphinois"

Volaille fermière rôtie, Mr. Daudet, Mayenne, France (GC)
Free-range chicken rotisserie from Mr. Daudet Farm, Franck's mashed potatoes, French beans

FROM THE GRILL

Garniture et sauce au choix / Your choice of garnish and sauce

Tournedos de saumon * (O) (GC) (O3)
Organic salmon tournedos

Onglet de bœuf * (GC)
Hanger steak

Côtes d'agneau de Nouvelle-Zélande * (GC)
New Zealand lamb chops

SAUCES

Bearnaise / Hollandaise / Beurre blanc / Truffle sauce

SIDE DISHES (VG) (GC)

Franck's mashed potatoes / Roasted potatoes / French fries / Chives boiled potatoes
/ Steamed vegetables / Ratatouille / French beans / Pilaf rice

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DESSERT MENU

FIL ROUGE DESSERT TROLLEY

Tarte du jour
Freshly baked tart of the day

Mousse au chocolat traditionnelle ^(PB)
70% Weiss dark chocolate mousse

Fil Rouge Signature mille-feuille
Caramelised mille-feuille, Madagascan vanilla cream

Pot de crème selection ^(GC)
Selection of vanilla, chocolate, and coffee cream pots

Chou crème praliné noisette
Hazelnut praline choux pastry

Gâteau de crêpes soufflées
Layered fluffy crêpes cake, raspberry jam

Pâtisserie du jour
Fine pastry of the day