



la **TABLE**
French Brasserie

SOUPS

- * French onion soup gratinée 188
- Mushroom cream soup, crispy ham, pesto oil 168
- * Ripe tomato consommé, basil, cherry tomatoes  168
- Lobster bisque, tarragon crème fraîche 278

CHARCUTERIE

- Pork rillettes, house pickles, toasted baguette 208
- Bayonne ham, melon, rocket leaves 258
- * Cured meats selection to share 448
- foie gras terrine, pork and foie gras pâté en croûte, saucisson, cured ham, house pickles, dried fruits, nuts, brioche 



- Prime Ribeye (400 gm) 1288
- Côte de boeuf (1,000 gm) - 45 minutes 1988
- Tomahawk (1,200 gm) - 45 minutes 2388

Our USDA grade A prime steaks are aged on premises for 28 days to maximise their full flavour and grilled in our Jospes oven

Sauce: poivre sauce, bordelaise sauce, morel cream sauce

SIDES

- French fries, spicy garlic aioli  98
- Creamy potato purée, parmesan cheese 98
- Portabella mushroom, natural jus 118
- Haricot verts, red onion  98
- Broccoli, lardons 98
- Green asparagus, clarified butter  158

APPETISERS

- Lyonnaise salad 198
- lardons, poached eggs, croûton, dijon vinaigrette
- Escargots de bourgogne, parisian butter, toasted baguette 248
- Tuna tartare 238
- avocado, Ikura, cucumber-radish salad
- Steak tartare 298
- chives, shallots, gherkins, capers, dijon mustard, quail eggs, toasted baguette
- Romaine salad 278
- grilled king prawns, brioche toast, aged parmesan cheese, creamy anchovy dressing
- * Foie gras escalope, brioche, figs, apples, black truffle jus 298
- Chilled seafood to share 668
- boston lobster, crab legs, brown crab, mussels, prawns, lemon, cocktail sauce

ENTREES

- Pumpkin pappardelle, portobello mushroom, rocket leaves, pumpkin seeds   258
- Boeuf bourguignon 358
- braised short ribs, button mushrooms, pearl onion, red wine sauce
- Duck leg confit, braised lentils, lardons, rocket leaves salad 388
- Atlantic cod fillet, butternut squash risotto, confit tomatoes, clams, dill beurre blanc 448
- Dover sole a la meunière 468
- Lamb chop, pan-roasted vegetables, rosemary jus 488
- * Steak au poivre (200g), french fries 458
- Bouillabaisse 598
- atlantic cod, king prawns, scallops, mussels, clams, saffron rouille
- * Boston lobster thermidor, mushrooms, cognac, mustard cheese sauce 668

FOR SHARING

Roast yellow corn-fed chicken 708
bacon mushroom jus - 45 minutes

* *Sea salt crusted whole seasonal fish 788*
lemon dill butter sauce - 45 minutes

Slow roasted Iberian pork rack 1588
red wine cepes jus - 45 minutes

DESSERTS

Crème brûlée	148	Ice cream and sorbet selection	148
Mango mille feuille	148	Chocolate combination	168
Seasonal fruit salad	148	(chocolate ganache, warm chocolate pudding, chocolate cheesecake)	
French lemon tart	148		
Passion fruit cheesecake	148		
Opera	148		

CHEESE

La Table cheese board	218
dried fruits, hand-crafted berry jam, nuts	

COFFEE & TEA

Coffee, Cappuccino, Caffe Latte, Espresso, Decaffeinated Coffee, English Breakfast, Earl Grey, Peppermint, Chamomile	75
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DIGESTIVES

<i>Port</i>	<i>Glass</i>
Graham's 10 Years Old Tawny Port (200ml)	150
<i>Japanese Whisky</i>	
Hibiki Harmony	185
Yamazaki 12 Years	345
<i>Scotch Whisky</i>	
Balvenie DoubleWood 12 Years	135
Macallan 12 Years, Sherry Oak	135
Ardbeg 10 Years	155
Talisker 18 Years	280
Macallan 18 Years, Sherry Oak	355
<i>Cognac</i>	
Martell Cordon Bleu	285
Hennessy X.O.	285

Please advise our associates if you have any food allergies.
All prices are in Hong Kong Dollar and subject to a 10% service charge.

CHAMPAGNE & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Zonin Prosecco Brut NV, Italy	95	350
Lanson Black Label Brut NV, Champagne	160	570

WHITE WINES

Chardonnay, Ubertas Small Batch, Barossa	90	330
Riesling, Schloss Vollrads Kabinett, Rheingau	100	360
Chablis, Le Domaine d'Henri Saint Pierre, Bourgogne	110	390
Sancerre, Domaine Laporte, Loire	110	390

RED WINES

Moulin d'Issan, Bordeaux	100	360
Pinot Noir Louis Jadot, Bourgogne	100	360
Domaine de Cristia, Châteauneuf-du-Pape, Cotes du Rhone	105	375
Cote de Nuits, Maison Marchand & Tawse, Bourgogne	110	390

COCKTAILS

Old Fashioned	93
Manhattan	93
Negroni	93
Mojito	93
Champagne Cocktail	160

WATER

Evian (330ml)	70
Perrier (330ml)	70
Evian (750ml)	95
Saint-Géron (750ml)	95

DRAUGHT BEERS

Suntory The Premium Malt's Gold, Japan (380ml)	68
Suntory The Premium Malt's Black, Japan (380ml)	68
Suntory The Premium Malt's Gold, Japan (700ml)	93
Suntory The Premium Malt's Black, Japan (700ml)	93