

CLAUDINE

WEEKEND BRUNCH MENU

To Start

SEABREAM CARPACCIO	32
blood orange, lemon zest, extra virgin olive oil	
HEIRLOOM BEETROOT SALAD (v)	26
fresh cheese, honey, walnut	
LOBSTER COCKTAIL SALAD	38
baby gem, dill yoghurt, fennel shaving	
STEAK TARTARE A LA PARISIENNE	38
Polmard blonde d'Aquitaine, toasts	
CARAMELIZED ONION TART (v)	24
mustard and comté cream, puff pastry	
FRESH PEA VELOUTE	22
soft boiled egg, ham crisp, fresh peas	



Brunch Classics

AVOCADO TOAST (v)	24
shallot, horseradish, pomegranate	
CROQUE MADAME A LA TRUFFE	38
jambon de Paris, Perigeux sauce, gruyère	
PETUNA TROUT EGG BENEDICT	34
hollandaise sauce	
EGG COCOTTE (v)	24
morels, spinach, french baguette	
SCRAMBLED EGGS	28
oita eggs, brioche, gascon bacon	

Seafood

LE GRAND PLATEAU DE FRUITS DE MER

Cadoret oysters, razor clam ceviche, Alaskan king crab leg,
Normandy whelks, Obsilblue prawns, manilla clams,
Maine lobster salad, sauce and condiments

248

LA SPÉCIALE NO.3, BY JEAN JACQUES CADORET	8
per piece	
MAJESTIC OYSTER NO.3, BY JACQUES COCOLLOS	10
per piece	
KRISTAL CAVIAR	148 / 248 / 428
choice of 30G, 50G, 125G	
served with homemade blinis and condiments	
COLD ANGEL HAIR PASTA AND CAVIAR	76
shio kombu, truffle, Kristal caviar	

Charcuteries

*We cherish our circle of friends; people we admire for
their respect for the produce. Served with house-made pickles*

JAMBON PERSILLÉ	26
kurobuta pork parsley terrine, dijon mustard	
L'OREILLER	32
duck, chicken, pork en crouete	
FOIE GRAS TERRINE	48
red onions chutney, homemade brioche	
PORK RILLETTES	24
kampot pepper, grilled sourdough	
CLAUDINE SHARING BOARD	48
jambon persillé, l'oreiller, Auvergne ham, saucisson Maison Duculty	

Weekend Specials

LOIRE VALLEY ASPARAGUS	42	
morels, cep sabayon, parsley purée		
AXURIA LAMB SHOULDER	SERVES 2	138
borlotti beans, chorizo		

Mains

STEAK FRITES BORDELAISE SAUCE	68
Macka's flank steak, pommes frites	
PACIFIC BLACK COD	64
leek and nori fondue, chardonnay ginger nage	
GRILLED SPANISH OCTOPUS	58
romesco sauce, grilled vegetables, lemon jam	
COQ AU VIN	48
savoy cabbage, baby vegetables, gascon bacon	
BROWN MUSHROOM & MOREL RAVIOLI (v)	48
parsley purée, Camargo vinegar, parmesan, pine nuts	

To Share

WHOLE ROASTED CHICKEN	SERVES 2-4	138
niigata rice, crispy chicken skin		
MACKAS ANGUS GRILLED PRIME RIB	SERVES 2-3	228
béarnaise, garden salad, pommes frites		
GRILLED DOVER SOLE SAUCE CHORON	SERVES 2	148
atlantic sole, spring vegetables, confit lemon		

Desserts

*Liven up the table with these satisfying sweets —
crafted to add a little more joie de vivre to finish*

‘CREPE SOUZETTE’ SERVES 2

Suzette sauce, Grand Marnier, organic orange
38

‘PARITEROLE’ SERVES 2

pecan praline, vanilla, dark chocolate sauce
32

BRUSSEL STYLE WAFFLE

Chantilly, berries, chocolate sauce
22

add a scoop of vanilla ice cream + \$8

APPLE TARTE FINE

salted caramel, vanilla ice cream
22

ÎLE FLOTTANTE

pink praline, hazelnut, pistachio, crème anglaise
24

‘EXOTIC GOURMANDISE’

passionfruit, Greek yogurt, coriander
18

ARTISANAL CHEESE

*from the cellars of the master affineur, Hervé Mons,
served with selection of condiments*

choice of three or six

38/ 58

add a glass of

1982 Barão de Vilar Colheita. +50

90-16 Henri Giraud Ratafia +40

Billecart - Salmon Free Flow

from 11.30am to 3pm

CHAMPAGNE

Billecart-Salmon Brut Rosé
Billecart-Salmon Brut ‘Réserve’

HOUSE WINE

white | red | still Rosé

WARSTEINER PILSNER DRAUGHT

GIN TONIC / SODA

VODKA TONIC / SODA

COCKTAILS

Aperol Spritz | Negroni | Whiskey Highball

148 per person

Claudine Free Flow

from 11.30am to 3pm

SPARKLING WINE

2022 Mas de Daumas Gassac | ‘Frizant Rosé’

HOUSE WINE

white | red | still Rosé

WARSTEINER PILSNER DRAUGHT

88 per person

Cocktails

BLOOD ORANGE DAIQUIRI

Veritas rum, fino sherry, orange saccharum, lime

ESPRESSO MARTINI

vodka, Mr. Black, espresso

ALEXANDER DE CLAUDINE

Old Forester, Mr. Black, almond, vanilla cream

PASSION DE LOIRE

rum, Crémant, lime, grape, passion fruit

22

Mocktails

YUZU FIZZ

yuzu, lemon, sugar, thyme

L'ANANAS

pineapple, ginger, lime, Perrier

BOTIVO SPRITZ

rosemary, thyme and orange non-alcoholic aperitif, Perrier

EARL GREY PASSIONFRUIT

16

Home is a feeling

—Chef-Patron Julien Royer

TOGETHER WITH THE TEAM

General Manager – Kevin Gueugnon

Executive Chef – Julien Mercier

Head Chef – Loïc Portalier