

CLAUDINE

WEEKEND BRUNCH MENU

To Start

SEABREAM CARPACCIO blood orange, lemon zest, extra virgin olive oil	32
CONFIT LEEKS VINAIGRETTE japanese egg mimosa, Piedmont hazelnuts, Dijon mustard	24
STEAK TARTARE A LA PARISIENNE Macka's chuck tender, toasts	38
JARDIN DE RABELAIS TOMATO TART (v) confit tomato, puff pastry, basil crème fraîche	28
POACHED WHITE ASPARAGUS (v) organic orange, maitaise sauce, tarragon	28
FRESH PEA VELOUTÉ ham crisp, fresh peas, mint oil	22
FRENCH SNAILS IN GARLIC BUTTER "Nomade des Jardins", snails, pink garlic, croûtons	22

Seafood

LE GRAND PLATEAU DE FRUITS DE MER

No.3 oysters, razor clam ceviche, Alaskan king crab leg,
Normandy whelks, Obsiblu prawns, manilla clams,
Maine lobster salad, sauce and condiments

248

L'ANTILOPE 1858, HOMMARD NAVARRE per piece	7
MAJESTIC OYSTER NO.3, BY JACQUES COCOLLOS per piece	9
KRISTAL CAVIAR choice of 30G, 50G, 125G served with homemade blinis and condiments	148 / 248 / 428

Mains

STEAK FRITES BORDELAISE SAUCE Macka's flank steak, pommes frites	68
PAN SEARED MURRAY COD cauliflower, seaweed butter, coquillages	58
COQ AU VIN braised chicken thigh, savoy cabbage, gascon bacon	48
LOBSTER ROLL brioche bun, cocktail sauce, Old Bay seasoning, pommes frites add 5gm caviar +35	44
BROWN MUSHROOM & MOREL RAVIOLI (v) parsley purée, old sherry vinegar, parmesan, pine nuts	48



Brunch Classics

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

Charcuteries

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

JAMBON PERSILLÉ kurobuta pork parsley terrine, dijon mustard	26
L'OREILLER duck, chicken, pork, sweetbread, foie gras en croute	32
FOIE GRAS TERRINE red onions chutney, homemade brioche	48
CLAUDINE SHARING BOARD jambon persillé, l'oreiller, Auvergne ham, saucisson Maison Duculty	48

To Share

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

Sides

POMMES FRITES 18	FRENCH BEANS 18
PETITE SALAD 12	RATATOUILLE 18
TRUFFADE DE CLAUDINE 20	COQUILLETES COMTÉ TRUFFES 22

Cheese

*from the cellars of the master affineur
served with selection of condiments*

COMTÉ
hard, nutty, Jura

CROTTIN DE CHAVIGNOL
goat cheese, semi-soft, Loire Valley

ST. NECTAIRE
semi-soft, fruity, Auvergne

FOURME D'AMBERT
blue, creamy and savoury, Auvergne

CAMEMBERT
semi-soft, creamy, Normandy

CANTAL By Charlotte Salat
hard, floral, Auvergne

choice of three or six 38 / 58
add Saucisson and Jambon Maison Duculty 22

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

BRUSSELS-STYLE WAFFLE
Chantilly, clementine jam, chocolate sauce
22
add a scoop of vanilla ice cream +8

ÎLE FLOTTANTE
pink praline, hazelnut, pistachio, crème anglaise
24

'EXOTIC GOURMANDISE'
passionfruit, fromage blanc, coriander
18

GUANAJA 70% CHOCOLATE MOUSSE
salted caramel, piedmont hazelnuts
20

Billecart - Salmon Free Flow

from 11.30am to 3pm

CHAMPAGNE

Billecart-Salmon Brut Rosé
(supplement 50 per person)

Billecart-Salmon Extra Brut 'Le Réserve'

HOUSE WINE
white | red | still Rosé

GIN
tonic | soda

VODKA
tonic | soda

COCKTAILS
Aperol Spritz

Negroni
Whiskey Highball

WARSTEINER PILSNER DRAUGHT

148 per person

Home is a feeling

— Chef-Patron Julien Royer

TOGETHER WITH THE TEAM

General Manager – Jacques Alvernhe

Executive Chef – Julien Mercier

Chef de Cuisine – Tyler Lai

Claudine Free Flow

from 11.30am to 3pm

SPARKLING WINE
2023 Mas de Daumas Gassac | 'Frizant Rosé'

HOUSE WINE
white | red | still Rosé

WARSTEINER PILSNER DRAUGHT

88 per person

Signature Cocktails

SPRITZ DE PROVENCE
Monkey 47 gin, lavender, lemon, sparkling rosé

PASSION DE LOIRE
rum, muscat grape, passion fruit, lime, crémant

LITCHI MARTINI
Citadelle gin, lychee, citrus, saline

BLOOD ORANGE DAIQUIRI
Veritas rum, fino sherry, orange saccharum, lime

ESPRESSO MARTINI
vodka, Mr. Black, espresso

ALEXANDER DE CLAUDINE
Old Forester bourbon, Mr. Black, almond, cream

22