

ANANAS

BAR • BRASSERIE

Pour Commencer

Kir Royal 26.5

House Kir Liqueur,
Veuve Clicquot 'Yellow Label' Champagne

Picon Bière 18

Amer Picon, Kronenbourg 1664 Lager

Pain d'Épi 16

Wholemeal Sourdough Bread,
Salted Cultured Butter

Huîtres 51 | 102

Sydney Rock Oysters,
Vermouth Mignonette, Chives A

Caviar 85 | 250

Black Pearl Oscietra 10g | 30g
Blinis, Crème Fraîche I

Martini de la Brasserie 26

Lemon Verbena Gin, Grey Goose Vodka, Suze,
Lillet Blanc, Peach Brine

Suze & Tonic 18

Suze, Lemon & Vanilla Tonic

Rillettes de Crabe 47

Spanner Crab Rillettes,
Apple, Cucumber, Radish, Lemon,
Horseradish, Cos Lettuce
Prepared Tableside A

Pair with a glass of
NV Deviation Road 'Cuvée Blanc' 20
NV Larmandier-Bernier 'Longitude 1er Cru" 48
2018 Bollinger 'La Grande Année' 79

Entrées

Poireaux Confits 30

Confit Leeks,
Lentil Vinaigrette, Fine Herbs

Asperges de Printemps 28

White & Green Asparagus, Soft Poached Duck Egg,
Spring Herb Purée, Brioche Crumb

Tartare de Bœuf 34

Hand Diced Steak Tartare,
House Made Condiments, Pain de Mie Toasts

Crevettes Grillées au Pastis 44

Grilled King Prawns,
Red Pepper Rouille, Pastis A

Boudin Noir maison aux Fèves 31

Black Pudding, Broad Beans,
Pickled Onion, Chardonnay Vinegar, Mint

Carpaccio des Mers 32

Raw Seafood Selection,
Horseradish Crème, Preserved Lemon & Chilli A

Soupe à l'Oignon 27

Onion Soup,
Flaky Comté Pastry

Terrine de Campagne 21

Pork & Pistachio Terrine,
Preserved Fruits, Violet Mustard

Tripes à la Provençale 30

Beef Tripe, San Marzano Tomato
White Wine, Olives, Chickpeas

Escargots à la Bordelaise 32

Snails, Red Wine & Bone Marrow Butter,
Parsley, Espelette Crumb

Plat du Mois

Plateau de Fruits de Mer 195

Seasonal Selection of Seafood and Shellfish
Traditionnal Garnishes A

Plats Principaux

Cassoulet de Légumes au Pistou 43

Slow-cooked White Beans,
Seasonal Vegetables, Pistou

Espadon à la Barigoule 57

Grilled Swordfish,
Fennel & Artichokes Barigoule, Samphire A

Canard Confit 55

Confit Duck Leg,
Apple, Bitter Leaves, Gastrique

Coupe du Boucher 47

200g Robbins Island MBS 7-8 Bavette,
Lemon & Herb Butter

Poisson Rôti à la Poêle 57

Pan Roasted New Zealand Pink Snapper,
Sauce Vierge I

Merguez d'Agneau 44

Spiced Lamb Sausage,
Ratatouille, Pan Jus

Bœuf Bourguignon 55

Slow Cooked Beef Cheeks in Red Wine,
Pearl Onion, Lardon, Champignons

Steak Frites 72

200g Westholme Forage Grass Fed Wagyu MBS 5+
Scotch Fillet au Poivre, Frites

À Partager

Please allow up to 45 minutes for sharing dishes

Homard Thermidor 109

Half Shell Lobster Thermidor,
Cognac, Tarragon & Mustard Cream, Watercress

Côte de Bœuf M.P

Daily Selection, Please Ask Your Waiter

Garnitures

Légumes de Printemps 22

Spring Vegetable Salad, Vermouth Vinaigrette,
Barrel-aged Fetta

Pommes Frites 18

French Fries, House Seasoning

Haricots Verts 17

Steamed Green Beans, Capers, Herb Salsa

Salade Verte 18

Green Lettuce Salad, Mustard Dressing

Pommes Pont-Neuf 18

Triple Cooked Thick-Cut Chips, Garlic, Thyme

Chou-fleur Rôti 21

Roasted Cauliflower, Bittersweet Currants,
Candlenut, Mint

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens. A - Contains Australian Seafood I - Contains Imported Seafood M- Contains Mixed Origin Seafood

10% surcharge applies on Sundays. 15% surcharge on all public holidays. 10% discretionary service charge applies to all groups of 6+.