

Brittany's Robert

CUISINE

STARTERS

Fresh Oyster Tscarskaya \$85 (1pcs) / \$490 (6pcs)

Mignonette, Cocktail Sauce and Lemon Wedge

Crepes and Galettes of Brittany \$98

Honey Glazed Ham, Gruyere Cheese, Cider Onions, Spinach Leaves and Fried Egg on
Buckwheat Crêpes

Fresh Duck Breast \$108

Cherry Glazed French Duck Breast, Preserved Cherries, Apple Cider,
Thyme, Garlic, Red Wine, Sunflower Oil and Arugula

MAINS (Daily Different Selection)

Espelette Pepper Seafood Pot (for two) \$538

Snow Crab, Shrimps, Clams, Mussels, Abalones, Espelette Pepper, Chorizo, New Potatoes,
Corn on the Cod, Garlic and Lemon, Boil with Garlic Sauce

Cider Saucisson Casserole \$188

Saucisson, Smoked Bacon, Potatoes, Carrots, Celery, Onions, Garlic, Apple, Apple Cider,
Fresh Sage, Thyme, Pommery Mustard and Butter

Scallops and Shrimps Gratin \$188

Scallops, Shrimps, Spinach, Mushrooms, Onions, Garlic, Fresh Dill,
White Wine, Lemon, Cheese Bread Crumb and Mashed Potato

Beef Bourguignon \$178

Beef Brisket, Bacon, Carrots, Onions, Button Mushrooms, Pearl Onions, Garlic,
Gravy, Red Wine, Thyme and Bay Leaves, Served with Mashed Potato

DESSERT

Kouign Amann \$62

With Caramel Ice Cream

Far Breton \$62

A Brittany Style Clafoutis, Served with Vanilla Sauce



CHAIRMAN'S BAR