

# CORBEILLE DE PAIN

## BREAD BASKET

SERVED WITH GOURMET BUTTER — EXTRA BUTTER + 2

8

# ENTRÉES

STARTERS

## SALADE DE ROQUETTE AU PARMESAN (V)

ARUGULA CAPSICUM COMPOTE AND PARMESAN CHEESE SALAD

24

## SALADE NIÇOISE (V)

TUNA, HARIOT VERTS, CHERRY TOMATOES, NEW POTATO, MOLTEN EGGS, OLIVES, MESCLUN LEAVES, ANCHOVIES

26

## PLANCHE DE CHARCUTERIE (GF)

DRIED SAUSAGE, HAM, CHORIZO, SALAMI AND PICKLES

36

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## FRENCH ONION SOUP

CARAMELISED ONION, BEEF STOCK, FRENCH WINE, GRUYÈRE CHEESE

16

## JQ SIGNATURE CAPPUCCINO DE CHAMPIGNONS (V)

JQ SIGNATURE MUSHROOM CAPPUCCINO — FRESH MUSHROOM, MILK, CREAM AND A TOUCH OF BUTTER, PRALINE TOAST

20

## BISQUE DE HOMARD

CLASSIC LOBSTER BISQUE — PAYSANNE OF VEGETABLES, LOBSTER, TARRAGON CREAM

26

## PARMENTIER DE PORC CONFIT

HOUSE CURED PORK, WILD MUSHROOMS, POACHED EGG, MOUSSELINE POTATO, JUS DE VOLAILLE

28

## ESCALOPE DE FOIE GRAS DE CANARD FRANÇAIS SAUTÉE

SAUTÉED FRENCH DUCK FOIE GRAS ESCALOPE WITH MESCLUN LEAVES, SAUTÉED MUSHROOMS, RASPBERRY VINEGAR & HONEY GLAZE

32

## OS À MOELLE RÔTI

BAKED BEEF BONE MARROW — SAUTÉED TENDER SNAILS IN GARLIC PARSLEY BUTTER, MEAT JUS AND GARLIC CROUTONS

38

# ACCOMPAGNEMENTS

SIDES

## SALADE MIXTE, VINAIGRETTE AU BALSAMIQUE

MIXED SALAD, BALSAMIC DRESSING

14

## LÉGUMES DE SAISON VAPEUR, BEURRE BLANC

STEAMED SEASONAL VEGETABLES WITH BEURRE BLANC

15

## PURÉE DE POMMES DE TERRE

MASHED POTATO

16

## PURÉE DE TOPINAMBOUR

JERUSALEM ARTICHOKE PURÉE

16

## BETTERAVES BÉBÉ BIO

ORGANIC BABY BEETROOTS, CHOPPED SHALLOTS, CAPERS, SHERRY VINAIGRETTE

18

## FRITES À LA TRUFFE

TRUFFLE FRIES

18

## POMMES SARLADAISES

SARLADAISES POTATOES

18

# PLATS PRINCIPAUX

MAIN COURSE

<b>CAPELLINI AU CRABE ROUGE</b>	42
DEEP SEA RED CRABMEAT CAPELLINI — HOMEMADE CAPELLINI WITH CRABMEAT IN AROMATIC OIL AND FRESH HERBS	
<b>CONFIT DE CANARD</b>	42
PAN-ROASTED DUCK CONFIT WITH SARLADAISES POTATOES, THYME JUS	
<b>PAVÉ DE SAUMON POËLÉ</b>	42
PAN-ROASTED SALMON PAVÉ, CAULIFLOWER PURÉE, BALSAMIC VINEGAR AND HAZELNUT OIL	
<b>DARNE DE SAUMON SIGNATURE JQ, CUISSON LENTE</b>	44
JQ SIGNATURE'S SLOW COOKED SALMON DARNE — SLOW COOKED SALMON STEAK WITH IRANIAN SAFFRON CREAM SAUCE, SAUTÉED FENNELS	
<b>JOUE DE BOEUF WAGYU AUSTRALIEN</b>	48
AUSTRALIAN WAGYU BEEF CHEEK — FERMENTED BEAN, RED WINE BRAISED BEEF CHEEK, MASHED POTATO, GLAZED CARROTS	
<b>BOEUF WAGYU GRILLÉ</b>	54
GRILLED WAGYU PETITE TENDER STEAK, FRENCH FRIES, KAMPOT BLACK PEPPER SAUCE	
<b>CASSEROLE DE FRUITS DE MER</b>	58
SEAFOOD CASSEROLE IN TOMATO AND BASIL FONDUE — SQUID, PRAWNS, CLAMS, OYSTER, WHITE FISH, CHERRY TOMATOES AND FRESH BASIL	
<b>CARRÉ D'AGNEAU GRILLÉ</b>	68
GRILLED WHITE PYRENE MOUNTAIN GRAIN-FED LAMB RACK, RATATOUILLE, LAMB JUS	

# FRUITS DE MER

SEAFOOD

<b>CREVETTES JAPONAISES</b>	46
8PCS COURT BOULLION COOKED JAPANESE PRAWNS (KAMI NO EBI), LEMON MAYO AND GREEN CHILLI VINAIGRETTE	
<b>HUÎTRES FRAÎCHES (GF)</b>	
6PCS FRESH OYSTERS WITH SHALLOTS, RED WINE VINEGAR, JQ GINGER FLOWER DRESSING	
— <b>HUÎTRES IRLANDAISE</b>	48
IRISH OYSTERS, PLUMP AND NATURALLY SWEET, WITH GENTLE BRINE AND A FRESH FINISH	
— <b>HUÎTRES FRANÇAISE</b>	52
FRENCH OYSTERS, SALINE AND MINERAL, WITH A CLEAN, IODINE-LED FINISH	

# SPÉCIALITÉS DE LA MAISON (SUR COMMANDE)

HOUSE SPECIALS (\* 1-DAY ADVANCE ORDER REQUIRED)

<b>POULET FERMIER RÔTI ENTIER</b>	68 / 128
OVEN-ROASTED WHOLE FRENCH CORN-FED CHICKEN, POMMES SARLADAISES AND MESCLUN LEAVES, THYME & GARLIC JUS	
<b>CÔTE DE BOEUF GRILLÉE*</b>	36 / PER 100GM
40 MINUTES D'ATTENTE / WAITING TIME 40 MINUTES	WAGYU 58 / PER 100GM
GRILLED GALICIAN GRASS-FED PRIME RIB OF BEEF, MASHED POTATO, KAMPOT BLACK PEPPER SAUCE (RECOMMENDED FOR 4-6 PEOPLE)	
<b>FOIE GRAS DE CANARD RÔTI ENTIER*</b>	PETITE 78 / 2 PAX
25 MINUTES D'ATTENTE / WAITING TIME 25 MINUTES	FULL 138 / 4-6 PAX
JQ SIGNATURE'S ROASTED WHOLE FRENCH DUCK FOIE GRAS, RASPBERRY VINEGAR AND HONEY GLAZE TOASTED BRIOCHE	