

CORBEILLE DE PAIN

BREAD BASKET

SERVED WITH GOURMET BUTTER — EXTRA BUTTER + 2

8

ENTRÉES

STARTERS

LES POMMES DAUPHINOISES

22

THINLY SLICED POTATOES IN GARLIC-INFUSED CREAM, BUTTER AND A PINCH OF NUTMEG TOPPED WITH GRUYÈRE CHEESE

SALADE DE ROQUETTE AU PARMESAN (V)

24

ARUGULA CAPSICUM COMPOTE AND PARMESAN CHEESE SALAD

SALADE NIÇOISE (V)

26

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

PLANCHE DE CHARCUTERIE (GF)

36

DRIED SAUSAGE, HAM, CHORIZO, SALAMI AND PICKLES

—

FRENCH ONION SOUP

16

CARAMELISED ONION, BEEF STOCK, FRENCH WINE, GRUYÈRE CHEESE

JQ SIGNATURE CAPPUCCINO

DE CHAMPIGNONS (V)

20

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

BISQUE DE HOMARD

26

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

ESCARGOT À BOURGUIGNONNE

MOUILLETTE TOASTÉE

26

TENDER BURGUNDY SNAILS IN GARLIC AND PARSLEY BUTTER, TOASTED BAGUETTES

STEAMED ASPARAGUS

26

WITH POACHED MOLTEN EGG, WHITE HAM AND BEURRE BLANC SAUCE

PARMENTIER DE PORC CONFIT

28

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

ESCALOPE DE FOIE GRAS

DE CANARD FRANÇAIS SAUTÉE

32

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

OS À MOELLE RÔTI

38

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

ACCOMPAGNEMENTS

SIDES

SALADE MIXTE, VINAIGRETTE AU BALSAMIQUE

14

MIXED SALAD, BALSAMIC DRESSING

LÉGUMES DE SAISON VAPEUR, BEURRE BLANC

15

STEAMED SEASONAL VEGETABLES WITH BEURRE BLANC

PURÉE DE POMMES DE TERRE

16

MASHED POTATO

BETTERAVES BÉBÉ BIO

18

ORGANIC BABY BEETROOTS, CHOPPED SHALLOTS, CAPERS, SHERRY VINAIGRETTE

FRITES À LA TRUFFE

18

TRUFFLE FRIES

POMMES SARLADAISES

18

SARLADAISES POTATOES

PLATS PRINCIPAUX

MAIN COURSE

CAPELLINI AU CRABE ROUGE	42
DEEP SEA RED CRABMEAT CAPELLINI — HOMEMADE CAPELLINI WITH CRABMEAT IN AROMATIC OIL AND FRESH HERBS	
CONFIT DE CANARD	42
PAN-ROASTED DUCK CONFIT WITH SARLADAISES POTATOES, THYME JUS	
PAVÉ DE SAUMON POÊLÉ	42
PAN-ROASTED SALMON PAVÉ, CAULIFLOWER PURÉE, BALSAMIC VINEGAR AND HAZELNUT OIL	
DARNE DE SAUMON SIGNATURE JQ, CUISSON LENTE	44
JQ SIGNATURE'S SLOW COOKED SALMON DARNE — SLOW COOKED SALMON STEAK WITH IRANIAN SAFFRON CREAM SAUCE, SAUTÉED FENNELS	
FILET DE DAURADE MÉDITERRANÉE	46
PAN-SEARED CATCH OF THE MEDITERRANEAN SERVED WITH STEAMED SEASONAL VEGETABLES AND LOBSTER TARRAGON CREAM SAUCE	
JOUE DE BOEUF WAGYU AUSTRALIEN	48
AUSTRALIAN WAGYU BEEF CHEEK — FERMENTED BEAN, RED WINE BRAISED BEEF CHEEK, MASHED POTATO, GLAZED CARROTS	
BOEUF WAGYU GRILLÉ	54
GRILLED WAGYU PETITE TENDER STEAK, FRENCH FRIES, KAMPOT BLACK PEPPER SAUCE	
CASSEROLE DE FRUITS DE MER	58
SEAFOOD CASSEROLE IN TOMATO AND BASIL FONDUE — SQUID, PRAWNS, CLAMS, OYSTER, WHITE FISH, CHERRY TOMATOES AND FRESH BASIL	
BEEF TOURNEOS ROSSINI	68
CLASSICAL FRENCH DISH MADE OF PAN-ROASTED BEEF FILLET CENTRE CUT, TOPPED WITH PAN-FRIED FRENCH DUCK LIVER ESCALOPE WITH TRUFFLE SAUCE — EXTRA FOIE GRAS + 15	
CARRÉ D'AGNEAU GRILLÉ	68
GRILLED WHITE PYRENE MOUNTAIN GRAIN-FED LAMB RACK, RATATOUILLE, LAMB JUS	

FRUITS DE MER

SEAFOOD

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

POULET FERMIER RÔTI ENTIER	68 / 128
OVEN-ROASTED WHOLE FRENCH CORN-FED CHICKEN, POMMES SARLADAISES AND MESCLUN LEAVES, THYME & GARLIC JUS	
CÔTE DE BOEUF GRILLÉE*	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)	
FOIE GRAS DE CANARD RÔTI ENTIER*	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	

PRICES ARE SUBJECT TO GST AND ANY OTHER APPLICABLE TAXES, SURCHARGES OR FEES.