

ENTRÉES

STARTERS

SALADE D'ENDIVES AU ROQUEFORT (GF)	20
ENDIVE, GRAPEFRUIT, WALNUTS, ROQUEFORT VINAIGRETTE	
SALADE NIÇOISE (V)	25
TUNA, HARICOT VERTS, CHERRY TOMATOES, NEW POTATO, MOLTEN EGGS, OLIVES, MESCLUN LEAVES, ANCHOVIES	
PLANCHE DE CHARCUTERIE (GF)	30
DRIED SAUSAGE, HAM, CHORIZO, SALAMI AND PICKLES	
—	
JQ SIGNATURE CAPPUCCINO DE CHAMPIGNONS (V)	16
JQ SIGNATURE MUSHROOM CAPPUCCINO — FRESH MUSHROOM, MILK, CREAM AND A TOUCH OF BUTTER, PRALINE TOAST	
BISQUE DE HOMARD	20
CLASSIC LOBSTER BISQUE — PAYSANNE OF VEGETABLES, LOBSTER, TARRAGON CREAM	
PARMENTIER DE PORC CONFIT	25
HOUSE CURED PORK, WILD MUSHROOMS, POACHED EGG, MOUSSELINE POTATO, JUS DE VOLAILLE	
ESCALOPE DE FOIE GRAS DE CANARD FRANÇAIS SAUTÉE	27
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	10
MIXED SALAD, BALSAMIC DRESSING	
PURÉE DE TOPINAMBOUR	12
JERUSALEM ARTICHOKE PURÉE	
LÉGUMES DE SAISON VAPEUR, BEURRE BLANC	12
STEAMED SEASONAL VEGETABLES WITH BEURRE BLANC	
BETTERAVES BÉBÉ BIO	13
ORGANIC BABY BEETROOTS, CHOPPED SHALLOTS, CAPERS AND SHERRY VINAIGRETTE	
POMMES SARLADAISES	13
SARLADAISES POTATOES	
PURÉE DE POMMES DE TERRE	13
MASHED POTATO	
FRITES À LA TRUFFE	15
TRUFFLE FRIES	

PLATS PRINCIPAUX

MAIN COURSE

DARNE DE SAUMON SIGNATURE JQ, CUISSON LENTE	33
JQ SIGNATURE'S SLOW COOKED SALMON DARNE — SLOW COOKED SALMON STEAK WITH IRANIAN SAFFRON CREAM SAUCE, SAUTÉED FENNELS	
CONFIT DE CANARD	35
PAN-ROASTED DUCK CONFIT WITH SARLADAISES POTATOES, THYME JUS	
CAPELLINI AU CRABE ROUGE	38
DEEP SEA RED CRABMEAT CAPELLINI — HOMEMADE CAPELLINI WITH CRABMEAT IN AROMATIC OIL AND FRESH HERBS	
JOUE DE BOEUF BRAISÉE	38
BRAISED BEEF CHEEK A LA CHINOIS — FERMENTED BEAN, RED WINE BRAISED BEEF CHEEK, MASHED POTATO, GLAZED CARROTS	
BOEUF WAGYU GRILLÉ	45
GRILLED WAGYU PETITE TENDER STEAK, FRENCH FRIES, KAMPOT BLACK PEPPER SAUCE	
CASSEROLE DE FRUITS DE MER	48
SEAFOOD CASSEROLE IN TOMATO AND BASIL FONDUE — SQUID, PRAWNS, CLAMS, OYSTER, WHITE FISH, CHERRY TOMATOES AND FRESH BASIL	
CARRÉ D'AGNEAU GRILLÉ	63
GRILLED WHITE PYRENE MOUNTAIN GRAIN-FED LAMB RACK, RATATOUILLE, LAMB JUS	

FRUITS DE MER

SEAFOOD

PLATEAU DE FRUITS DE MER (GF)	98
SEAFOOD PLATTER — LIVE MAINE LOBSTER, LIVE FRENCH BROWN CRAB, FRESH SEA SNAILS, FRESH OYSTERS, SALMON TARTARE IN DILL CREAM SHALLOTS AND RED WINE VINEGAR, LEMON MAYO, GREEN CHILLI VINAIGRETTE	
—	
HUÎTRES FRAÎCHES (GF)	
FRESH OYSTER WITH SHALLOTS, RED WINE VINEGAR, JQ GINGER FLOWER DRESSING	
— HUÎTRE IRLANDAISE	33
6PCS IRISH OYSTER	
— HUÎTRE FRANÇAISE	36
6PCS FRENCH OYSTER	

SPÉCIALITÉS DE LA MAISON (SUR COMMANDE)

HOUSE SPECIALS (* 1-DAY ADVANCE ORDER REQUIRED)

POULET FERMIER RÔTI ENTIER	43 / 85
OVEN-ROASTED WHOLE FRENCH CORN-FED CHICKEN, POMMES SARLADAISES AND MESCLUN LEAVES, THYME & GARLIC JUS	
CÔTE DE BOEUF GRILLÉE*	25/PER 100GM
30 MINUTES D'ATTENTE / WAITING TIME 30 MINUTES	
GRILLED GALICIAN GRASS-FED PRIME RIB OF BEEF, MASHED POTATO, KAMPOT BLACK PEPPER SAUCE	
FOIE GRAS DE CANARD RÔTI ENTIER*	PETITE 68 / 2 PAX FULL 128 / 4-6 PAX
25 MINUTES D'ATTENTE / WAITING TIME 25 MINUTES	
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.