

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

26

## PLANCHE DE CHARCUTERIE (GF)

DRIED SAUSAGE, HAM, CHORIZO, SALAMI AND PICKLES

32

## JQ SIGNATURE CAPPUCCINO DE CHAMPIGNONS (V)

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

18

## BISQUE DE HOMARD

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

24

## 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

29

## 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

12

## BETTERAVES BÉBÉ BIO

ORGANIC BABY BEETROOTS, CHOPPED SHALLOTS, CAPERS AND SHERRY VINAIGRETTE

14

## LÉGUMES DE SAISON VAPEUR, BEURRE BLANC

STEAMED SEASONAL VEGETABLES WITH BEURRE BLANC

14

## PURÉE DE TOPINAMBOUR

JERUSALEM ARTICHOKE PURÉE

14

## PURÉE DE POMMES DE TERRE

MASHED POTATO

15

## FRITES À LA TRUFFE

TRUFFLE FRIES

16

## POMMES SARLADAISES

SARLADAISES POTATOES

16

# PLATS PRINCIPAUX

MAIN COURSE

<b>CAPELLINI AU CRABE ROUGE</b>	<b>38</b>
DEEP SEA RED CRABMEAT CAPELLINI — HOMEMADE CAPELLINI WITH CRABMEAT IN AROMATIC OIL AND FRESH HERBS	
<b>CONFIT DE CANARD</b>	<b>38</b>
PAN-ROASTED DUCK CONFIT WITH SARLADAISES POTATOES, THYME JUS	
<b>DARNE DE SAUMON SIGNATURE JQ, CUISSON LENTE</b>	<b>38</b>
JQ SIGNATURE'S SLOW COOKED SALMON DARNE — SLOW COOKED SALMON STEAK WITH IRANIAN SAFFRON CREAM SAUCE, SAUTÉED FENNELS	
<b>PAVÉ DE SAUMON POÊLÉ</b>	<b>38</b>
PAN-ROASTED SALMON PAVÉ, CAULIFLOWER PURÉE, BALSAMIC VINEGAR AND HAZELNUT OIL	
<b>JOUE DE BOEUF WAGYU AUSTRALIEN</b>	<b>46</b>
AUSTRALIAN WAGYU BEEF CHEEK — FERMENTED BEAN, RED WINE BRAISED BEEF CHEEK, MASHED POTATO, GLAZED CARROTS	
<b>BOEUF WAGYU GRILLÉ</b>	<b>48</b>
GRILLED WAGYU PETITE TENDER STEAK, FRENCH FRIES, KAMPOT BLACK PEPPER SAUCE	
<b>CASSEROLE DE FRUITS DE MER</b>	<b>48</b>
SEAFOOD CASSEROLE IN TOMATO AND BASIL FONDUE — SQUID, PRAWNS, CLAMS, OYSTER, WHITE FISH, CHERRY TOMATOES AND FRESH BASIL	
<b>CARRÉ D'AGNEAU GRILLÉ</b>	<b>68</b>
GRILLED WHITE PYRENE MOUNTAIN GRAIN-FED LAMB RACK, RATATOUILLE, LAMB JUS	

# FRUITS DE MER

SEAFOOD

<b>PLATEAU DE FRUITS DE MER (GF)</b>	<b>98</b>
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	
<b>CREVETTES JAPONAISES</b>	<b>36</b>
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 NOUVELLE-ZÉLANDE</b>	<b>38</b>
NEW ZEALAND OYSTERS, SOFT, CREAMY AND LIGHTLY SWEET, WITH NOTES OF CUCUMBER AND MELON	
— <b>HUÎTRES IRLANDAISE</b>	<b>46</b>
IRISH OYSTERS, PLUMP AND NATURALLY SWEET, WITH GENTLE BRINE AND A FRESH FINISH	
— <b>HUÎTRES FRANÇAISE</b>	<b>48</b>
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>	<b>56 / 108</b>
OVEN-ROASTED WHOLE FRENCH CORN-FED CHICKEN, POMMES SARLADAISES AND MESCLUN LEAVES, THYME & GARLIC JUS	
<b>CÔTE DE BOEUF GRILLÉE*</b>	<b>32 / PER 100GM</b>
40 MINUTES D'ATTENTE / WAITING TIME 40 MINUTES	
GRILLED GALICIAN GRASS-FED PRIME RIB OF BEEF, MASHED POTATO, KAMPOT BLACK PEPPER SAUCE	
<b>FOIE GRAS DE CANARD RÔTI ENTIER*</b>	<b>PETITE 78 / 2 PAX</b>
25 MINUTES D'ATTENTE / WAITING TIME 25 MINUTES	
JQ SIGNATURE'S ROASTED WHOLE FRENCH DUCK FOIE GRAS, RASPBERRY VINEGAR AND HONEY GLAZE TOASTED BRIOCHE	