

# Comptoir

Bar à Hors D'Oeuvre

## Bites

- TRUFFLE CHEESE CROQUETTES (2 PCS)  \$68
- HOMEMADE FOIE GRAS TERRINE \$148  
W/ BRIOCHE TOASTED & JAM
- CRAB & AVOCADO ROLLS (2PCS) \$88  
SALMON EGGS, CHIVES & MAYONNAISE
- STUFFED TOMATO \$108  
W/ BURRATA & BRESSAOLA
- SAINT MARCELIN BRICK \$138  
W/ WALNUT, HONEY & ARUGULA
- TUNA TATAKI \$118  
W/ PONZU CITRUS VINEGAR, CORIANDER & SPRING ONIONS
- BURGUNDY SNAILS (ESCARGOTS) \$108  
W/ GARLIC & PARSLEY BUTTER
- SQUID TEMPURA \$98  
W/ WASABI MAYO
- MINI BEEF CHEESE BURGER (2PCS) \$118  
W/ COCKTAIL SAUCE
- “BOQUERONES”, WHITE ANCHOVIES IN \$88  
OLIVE OIL, VINEGAR & BASIL

## Seafood

- CLAMS “À LA BASQUE” \$148  
COOKED IN CARTA FATA
- BLACK COD CHEESY CRUST (130G) \$238  
W/ SPINASH & SHIITAKE MUSHROOM
- OCTOPUS LEG “A LA PLANCHA” \$178  
W/ MASH POTATO & HERB SALSA
- SAUTEED PRAWNS (6PCS) \$178  
W/ PASTIS, GARLIC & PARSLEY

## Meat

- CLASSIC BEEF TARTARE (200G) \$238  
W/ CAPERS, ONION, MUSTARD & FRIES
- DUCK CONFIT, MUSTARD SAUCE \$188  
W/ LYONNAISE POTATOES  
(ALLOW 20 MINS)
- GRILLED CHORIZO IBERICO (allow 15mins) \$168  
W/ BAKED LENTILS & PIQUILLOS
- BEEF TENDERLOIN (130G) \$178  
W/ MASHED POTATOES & ROSEMARY
- ROASTED LAMB LOIN \$198  
W/ GRAVY SAUCE, FRENCH BEANS  
CARROTS & POTATOES

## Pasta

- RAVIOLES DU ROYANS  \$138  
W/ CREAMY TARRAGON SAUCE
- TAGLIATELLE AGLIO E OLIO \$158  
W/ CRAB MEAT
- LASAGNA CARBONARA \$138  
W/ MUSHROOM & PANCETTA

## Sides

- SWEET POTATO FRIES  \$68  
W/ SOUR CREAM AND PAPRIKA
- GREEN ASPARAGUS \$88  
W/ BEARNAISE SAUCE 
- RATATOUILLE \$68
- STEAMED BROCCOLI & ALMONDS  \$68
- FRENCH FRIES  \$78  
W/ TRUFFLE MAYO
- MUSHROOM AND FRENCH BEANS SALADE \$78

## Desserts

- APPLE TART \$78  
W/ VANILLA ICE CREAM
- “SPÉCULOOS” CRÈME BRÛLÉE \$78
- CHOCOLATE ‘MESS’ \$88  
CHOCOLATE MOUSSE W/ WHIPPED CREAM,  
CHOCOLATE SAUCE & ALMONDS
- HOMEMADE “CHURROS” \$68  
W/ CINAMMON & CHOCOLATE SAUCE

