THE PLUMP FRENCHMAN

FEELING CURIOUS?
Have a peek at the blackboard for extra bites and seasonal treats.

FRENCH DINING ETIQUTTE

Hands on The Table, Not in Your Lap
We're here for dinner, not a magic trick. Keep it classy, not suspicious

Sip, Don't Slam
It's wine, not a tequila shot mon ami

Say "Bon Appétit"
It's basically our way to ward off bad vibes and bland meals

CARE FOR A SASSY POUR?

WINES

Red 14
Les Legende R Bordeaux Rouge 2023

White 17
Chateau Recougne Blanc 2022

HOMEMADE ICED TEAS

Elder Noir Fizz 7
Black Tea Extract | Elderflower Syrup | Grape Juice | Sparkling

Jasmine Spark 7
Passion Fruit Juice | Honeysuckle Syrup | Jasmine Tea | Sparkling

STARTERS

Anchois 13
Anchovies | Sourdough | Tomatoes | Olive Oil | Basil

Œuf Mollet En Ratatouille 17
Slow Cooked Eggs | Ratatouille | Olive Oil | Basil

Salade Niçoise 24
Eggs | Tuna | Beans | Potatoes | Olives | Tomatoes

Terrine de Campagne 16
Meat Pie | Pickles | Salad | Mustard

Oignons Nouveaux 14
Grilled Spring Onion | Romesco Sauce | Almonds | Anchovies | Parmesan

Chipirons 16
Baby Squid | Chorizo | Parsley | Lemon | Garlic | Olive Oil

MAIN COURSE

Rôtisserie

Poulet Entier 34
Whole Chicken | Mesclun Salad | Sriracha Sauce | Pickles

Demi Poulet 17
Half Chicken | Mesclun Salad | Sriracha Sauce | Pickles

Cotês de Porc 24
Pork Ribs | Mesclun Salad | Sriracha Sauce | Pickles

Saucisse de Porc 23
Pork Sausages | Mesclun Salad | Mustard | Pickles

Seafood & Meat

Coq Au Vin 37
Braised Chicken | Red Wine | Mushrooms | Bacon | Carrots

Jarret de Veau Braisé 34
Braised Veal Shank | Tomatoes | White Wine | Sage | Polenta

Flet Meunière MP
Flounder | Butter | Parsley | Lemon

PDT & Garniture

Sides 9 each

Pommes de Terre Roti | Purée de Pommes de Terre | Carrots Vichy | Polenta | Mesclun Salad | Frites | Haricots Vert

LES FROMAGES

Cervelle De Canut 15
French Curd Cheese | Shallots | Vinegar | Potatoes | Herbs

DESSERTS

Clafoutis 11
Seasonal Fruits | Chantilly Cream

Tiramisu Citron 11
Lemon Tiramisu | Mascarpone | Mint | Olive Oil

Mousse Au Chocolat 14
Chocolate Mousse

Vegetarian · Dairy · Seafood · Vegan · Our Favorite · Gluten · Nuts · Good For Sharing

Our prices are as charming as our food—but do note, Monsieur Tax and Madame Service Charge will be joining us too.

MENU DE CANUT

STARTERS

Beteraves
Beetroot | Feta Chèese | Pickles | Dill | Crème Fraiche

OR/ AND

Saumon Mariné (+$10)
Marinated Salmon | Horseradish Cream | Lemon | Sourdough

OR/ AND

Chou-Fleur
Cauliflower Velouté | Golden Croutons | Olive Oil | Crème Fraiche

MAIN COURSE

Poulet Roti
Roasted Chicken | Mashed Potatoes | Jus | Mesclun Salad

OR

Œuf Mollet En Ratatouille
Slow Cooked Eggs | Ratatouille | Olive Oil | Basil

OR

Saumon En Papilotte (+$15)
Salmon Wrapped in Paper| Fennel | Lemon | Rosemary

DESSERT

Oeuf à La Neige
Floating Island | Vanilla Sauce

OR

Petit Pots Au Chocolat
Chocolate Crème | Passion Fruits | Whipped Cream

$25	$35	$47
• MAIN COURSE • DESSERT	• STARTER • MAIN COURSE • DESSERT	• 2 STARTER • MAIN COURSE • DESSERT

ENJOY A COFFEE / TEA / SOFT DRINKS WITH YOUR MEAL FOR AN ADDITIONAL $5

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