

# THE PLUMP FRENCHMAN

## FEELING CURIOUS?

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

## LA SEMAINE GOURMANDE

### Dimanche des Paresseux - \$68/pax

(Every Sunday Brunch)

Welcome Drinks | Anchovies / Cerveille de Canut / Salad Niçoise / Terrine de Campagne / Onion Soup | Rice a la Française | Apple Tart / Crème Brûlée

### Lundi, c'est le Steak! - \$68/pax

(Every Monday)

Welcome Cocktail | Salad | Steak Frites & Bottomless Fries | Dessert

### Mardi Bulles et Huitres!

(Every Tuesday)

La Lune from Cadoret Oysters  
Half a dozen Oysters (\$24)  
Half a dozen Oysters + a bottle of Sparkling Wine (\$80)



## CARE FOR A SASSY POUR?

### WINES

**Red** 14  
Les Legende R Bordeaux Rouge 2023

**White** 17  
Chateau Recogne Blanc 2022

### HOMEMADE ICED TEAS

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

**Jasmine Spark** 7  
Green Tea | Jasmine | Mint | Touch of Sparkling

## STARTERS

**Anchois** 16  
Anchovies | Sourdough | Tomatoes | 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** 18  
Baby Squid | Chorizo | Parsley | Lemon | Garlic | Olive Oil

**Cerveille De Canut** 15  
French Curd Cheese | Shallots | Vinegar | Potatoes | Herbs

## MAIN COURSES

**Rôtisserie**  
**Chicken Rice** 98  
Whole Roasted Chicken | Pilaf Rice | Uni-Cream | Prawns  
(Strictly 24hrs in advanced)

**Poulet Entier** 39  
Whole Chicken | Mesclun Salad | Sriracha Sauce | Pickles

**Demi Poulet** 21  
Half Chicken | Mesclun Salad | Sriracha Sauce | Pickles

**Cotès de Porc** 24  
Pork Ribs | Mesclun Salad | Sriracha Sauce | Pickles

**L'Andouille De Boeuf** 25  
Beef Sausage | Mashed Potatoes | Whole Grain Mustard | Roasted Onions Sauce

- 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.

## Fish, Seafood & Meat

**Bœuf Bourguignon** 41  
Braised Beef Heel | Red Wine | Mushrooms | Bacon | Carrots | Onions

**Agneau à la Provençale** 38  
Braised Lamb Fore Shank | Tomatoes | White Wine | Olives | Parsley

**Flet Meunière** 31 / 100g  
Flounder | Butter | Parsley | Lemon

**Le Bar** 29  
Seabass | Sauce Vierge | Tomatoes | Fennel | 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

**Brie de Meaux AOP** 16  
Brie Cheese | Home Made Fruits Compote | Sourdough

## DESSERTS

**Crème Brûlée** 11  
Vanilla Custard | Caramelized Sugar

**Les Fraises** 23  
Chitose Strawberries | Crème Chantilly | Strawberry Coulis | Strawberries Ice Cream

**Exotique** 11  
Mango Mousse | Coconut Sorbet | Exotic Coulis | Cardamom | Meringue

**Mousse Au Chocolat** 14  
Chocolate Mousse

**Le Coup de Feu... Termine!** 10/chef  
End of service, one round of beverages for the chefs

## MENU DE CANUT

### STARTERS

**Oeufs Mimosa**  
Hard Boiled Eggs | Mustard | Beetroot Pickles | Dill

OR / AND

### Aubergine Grille

Grilled Eggplant | Feta Cheese | Tomatoes | Arugula Salad | Olive Oil

OR / AND

### Soupe Aux Choux

Cabbage Soup | Potatoes | Carrots | Onions | Leek  
(Add \$7 for 1 Pork Sausage)

### 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 Vapeur (+\$11)

Steamed Salmon | Fennel | Carrots | Beurre Blanc | Dill

### DESSERT

#### Tiramisu Citron

Lemon Tiramisu | Mascarpone | Mint | Olive Oil

OR

#### Petit Pots Au Chocolat

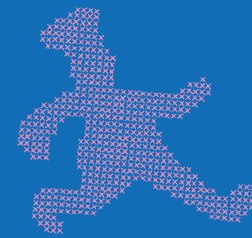
Chocolate Crème | Passion Fruits | Whipped Cream

**\$25**  
• MAIN COURSE  
• STARTER/DESSERT

**\$35**  
• STARTER  
• MAIN COURSE  
• DESSERT

**\$47**  
• 2 STARTERS  
• MAIN COURSE  
• DESSERT

ENJOY A COFFEE / TEA / SOFT DRINKS  
WITH YOUR MEAL FOR AN ADDITIONAL \$5  
ADD \$10 FOR HOUSEPOUR WINE (RED & WHITE)



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