STARTERS

ESCARGOTS A LA BOURGUIGNON *21*
Tender escargots in aromatic garlic & parsley butter

BEEF TARTARE *20*
Prepared tableside with capers, shallots, Dijon mustard, parsley & black garlic aioli

TUNA "CRUDO" *18*
Raw yellowfin tuna, citrus, green mango dressing & citrus sorbet

COUNTRY SALAD *16*
Earthy salad with fresh greens, egg, housemade pancetta & mustard vinaigrette

WOOD-FIRED ASPARAGUS *17*
Lightly grilled & served with gribiche egg dressing

TOMATO & PEACH *17*
Fresh tomatoes, grilled peaches, Manchego cheese & peach sherry dressing

BISTRO SPECIALS

PITHIVIER *28*
Pastry chicken pie, truffle & port jus, bitter leaf salad

BONE-IN RIB EYE 22oz (For 2) *76*
Beef roasted in the coal oven, béarnaise sauce

STEAK FRITES TOURNEDO *34*
Beef tenderloin on the coals wrapped with bacon, French fries & five-peppercorn sauce

SOLE MEUNIÈRE *29*
Citrus brown butter, creamed spinach & potato purée

MEDITERRANEAN STYLE FISH *32*
Fish & clams simmered in cherry tomatoes with fragrances from the Sirocco & couscous

BEEF BOURGUIGNON *42*
Slow-braised beef short ribs in red wine, glazed vegetables & pasta gratin

GARDEN PUFF PASTRY *22*
Caramelized onion, roasted seasonal vegetables, herbs & house-made ricotta

SEA HARVEST

OSTRAS GILLARDEAU Nº5 *58*
½ dz oysters, mignonette, ponzu, cucumber & jalapeño

SEAFOOD PLATTER *48*
Selection of 4 jumbo prawns, clam antipasto, crab & lobster salad

SOUPS

FRENCH ONION SOUP *18*
Classic onion soup gratinéed with cheese & toasted bread

LEEK & TRUFFLE VELOUTÉ *17*
Potato & leek cream, brioche croutons, truffle dressing

PÉLMINI NAPOLEON *17*
Pork & beef dumplings in aromatic pork broth, chives, poached mushrooms, scallions & five-pepper sour cream

BAKERY SPECIALS

CROQUE MADAME / *26*
Gratinéed ham, cheese, truffle & mushroom sandwich, fried egg & green salad

HAMBURGER 1739 / *39*
Beef, foie gras, wine & onion jam, truffle sauce & bistro potatoes wedges

FOIE GRAS / *30*
Foie gras terrine, guava & fruits, served on crispy sourdough

GOAT & HONEY / *24*
Sourdough with warm goat cheese, poached pear, walnuts & honey



FROMAGERIE

THE CHEESE CROSSING

A curated selection of artisanal made cheeses, from soft to aged, served with seasonal house-made condiments

35

SIDES

Mashed Potatoes
Creamed Spinach
Potato Fries or Baked
Green Salad
Pasta Gratin
Ratatouille

8

SWEET TOOTH

CAFÉ 1739
A selection of signature petit desserts, served with freshly brewed traditional coffee
17

CRÈME BRÛLÉE
Classic vanilla custard with a caramelized sugar crust, served with fresh berries
14

CRÊPES SUZETTE
Delicate crêpes flambéed with Cointreau & a selection of five citruces
16

MÉNAGE À TROIS CHOCO
White chocolate cake, chocolate lava center & lemon yogurt sorbet
15

Vegetarian · Shellfish · Gluten Free · Nuts · Lactose-Free

"Should you have any allergies or dietary restrictions, kindly advise our team."