



ALSATIAN TARTE FLAMBÉE

Classic / 22

Bacon & Onion

Veggie / 22

Onion & Mushroom

Cheesy / 24

Bacon & Gruyere

Coppa / 26

Parmesan & Balsamic

Snails / 24

Bacon & Snails

Wagyu / 26

Bresaola Parmesan
& Balsamic



STARTERS

Spinach Salad (V) / 26

Goat Cheese, Pine Nuts, Tomato Confit,
Hazelnut Dressing

Yellow Fin Tuna / 28

Tartar, Sesame & Soy, Coconut,
Calamansi Dressing

Cesar Salad (V) / 26

Smoked Broccolini, Parmesan, Quail Egg,
Lemon Dressing

Grilled Octopus / 35

Chermoula Sauce, Piperade &
Chickpeas, Harissa Dressing

Red Snapper / 26

Ceviche, Avocado, Jalapeño, Cilantro,
Lime Dressing



HOT APPETIZERS

Camembert Cheese / 28

Baked, Mesclun, Sourdough Toast

Tomato Soup / 20

Smoked Carrot, Olive Oil, Croutons

Bone Marrow / 28

Garlic & Parsley Butter, Toast, Lemon

Burgundy Snails / 26

In the Shell, Garlic & Parsley Butter, Toast



HOUSE CHARCUTERIE

Platter (To Share) / 88

Pâté en Croute, Foie Gras Terrine, Duck Paté & Prosciutto,
Pork Rillettes, Coppa, Wagyu Bresaola, Smoked Ham, Pickles

Foie Gras Terrine / 34

Chutney, Port Wine Reduction,
Sourdough Toast

Dry Sausage Platter / 26

Pickles, Mustard & Toast

Pork Rillettes / 26

Pickles, Grainy Mustard,
Sourdough Toast

Wagyu Bresaola / 28

Carpaccio, Parmesan, Rocket,
Balsamic

Pâté en croute / 32

Foie Gras, Sweetbread,
Raisins & Pistachio



BAR-ROQUE GRILL



HOUSE DRY AGED BEEF

We are dry-aging our beef in-house, working with O'Connor farms from Gippsland, Victoria. Amazing organic beef that is free from antibiotics and hormones. The beef is then cooked to perfection with Argentinean charcoal in a high temperature oven which in return gives us a nice char and smoky flavor to the beef.

All served with Baby Romaine Salad

Tomahawk / Cote de boeuf
\$188 per kg

Hanging Tender Wagyu 200g / 52

Ribeye Black Angus 250g / 64

Striploin USDA Primes 250g / 64

Tenderloin Black Angus 220g / 56

Tartare Black Angus 180g / 42

Beef Platter Hanger, Striploin, Ribeye / 178

**Beef Wellington Mushroom & Spinach,
Foie Gras, Red Wine Jus / 55**

Choose your SAUCE \$6

Béarnaise | Black Pepper | Mushroom | Red Wine
Blue Cheese | Creamy Horseradish

**Top up your Beef with
Bone Marrow \$28**

BURGERS

**Wagyu Patty (200g) Morbier Cheese,
Baby Romaine, Fries / 36**



POULTRY, LAMB & PORK

Roasted Chicken / 42

Half, Mashed Potatoes, Mushroom & Spinach, Morel Sauce

Lamb Couscous / 44

Merguez, Semolina, Braised Vegetables & Harissa

Alsatian Choucroute / 42

Sausages, Smoked Pork, House Sauerkraut



PASTA & SEAFOOD

Raviole Royan (V) / 38

Mushroom, Gruyere & Garlic & Herbs Cream

Tigers Prawns / 42

Tagliatelle, Basil, Garlic, Spicy Tomato Sauce

Tuna Steak Miso / 44

Broccolini, Carrot, Shitake & Tomato Confit, Lemon

Seabass / 46

"Paella", Prawns, Spinach, Chorizo, Peas, Smoked Paprika



SIDE DISHES

French Fries / 12

House Sauerkraut / 14

Mesclun & Balsamic dressing / 14

Raviole "Royan" / 16

Broccolini "Ceasar" Salad / 16

Smoked Broccoli & Garlic / 16

Gratin Dauphinois / 18

Sauteed Mushroom & Spinach / 18

Roasted Brussel Sprout & Bacon / 18

Truffle Mashed Potato / 18



CHEESE

**Selection of House Matured Cheese served
with Chutney and Crackers / 28**



DESSERTS

Crème Brûlée / 15

White Chocolate, Passion Fruit & Vanilla

Black Forest / 18

Chocolate Sponge, Chantilly, Cherry Sorbet

Apple Tarte Tatin / 16

Almond Crumble, Vanilla Ice Cream

Eton Mess / 16

Raspberry & Mango Sorbet, Meringue & Mix Berries

Chocolate Fondant / 18

Hazelnut Praline, Pistachio Ice Cream

Mini Madeleine / 20

Freshly Baked, served with Nutella Dipping



PREMIUM ICE CREAM & SORBET

6 / per scoop

Vanilla / Pistachio / Rum Raisin / Mango /
Raspberry / Cherry