

AUDACE

BAR & RESTAURANT

CHEF'S SIGNATURES

APPETIZER

L'oseille

Foie Gras, French Eel, Oseille Sorbet & Apple
Flower Syrup
\$20

La Matricaire

Smoked Mackerel, Salsify, Spinach &
Matricaire Oil
\$16

L'Asperule Odorante

Frog Leg Tempura, Jerusalem Artichoke,
Pickled Mushroom & Asperule Odorante
Tuile
\$28

VEGAN

La Reine Des Pres

Celtuce, Reine Des Pres, Pickled Onion
& Salted Seaweed
\$17

FISH

L'Achillee Millefeuille

French Sea Bass, Garlic Stick, Achillee Flower
& Sesame Achillee Crumbles
\$38

SHARING SIGNATURE FOR 2

500g Pork Belly Marinade with Beetroot
Braised, Lemon and Rosemary
\$42

Cote de Veau, Braised Celeriac with
Achillee, with Raw Celery, Pickled Celery,
Veal Jus, Roasted Almond and Achillee
Syrup
\$110

LUNCH

APPETIZER

Tempura Prawn Tarragon, Bake white Radish and
Achilles

or

Baked Cauliflower, Smoked Cream, Guimauve
Syrup

FISH

Pan seared Salmon,
Baked Red Cabbage, sage, Raspberry

or

MEAT

Braised Roasted Chicken, Jerusalem Artichoke,
Cashew Nut Praline, Long Pepper Syrup

DESSERT

Calamansi Sorbet, Lemon Cream, Brittany
Sable Crumble

CHEESE

Saint Felicien Served Warm or Cold
\$28

Cheese Platter Selection
\$32

SIGNATURE DESSERT

Macaron, Black Colombian
Coffee Jelly, Speculoos Cream, Cocoa Sorbet.
\$11

SET LUNCH MENU

2-COURSE \$28++

APPETIZER/MAIN OR MAIN/DESSERT

3-COURSE \$34++

LAISSEZ-VOUS ALLER, 4-COURSE \$68++, 6-COURSE \$98++ *omakase