

CHARCUTERIE FAITE MAISON

Home-Made Charcuterie

JAMBON BLANC Cooked Ham	10
RILLETES Pulled pork	9
TERRINE DE TÊTE Pork terrine	12
PÂTÉ EN CROÛTE Pork terrine in crust	23
PÂTÉ DE FOIE DE CANARD Duck liver parfait	21
SAUCISSON Salami	10
COPPA Pork neck	10
MARGRET FUME Cured duck breast	10

All served with Iggy's Sourdough

CHEESE MENU AVAILABLE ON REQUEST

ENTRÉES

IGGY'S SOURDOUGH OR OUR BRIOCHE Bread basket served with whipped butter	7
VELOUTÉ PARISIEN Cauliflower creamy soup with lard & croutons	22
SOUPE À L'OIGNON DE GRAND-PÈRE Traditional onion soup with sourdough, comté cheese & truffle	21
RISOTTO Comté cheese & truffle	19/38
TARTARE DE BOEUF Beef tartare with condiments and sourdough bread	23/46
ESCARGOTS DE BOURGOGNE Burgundy snails with garlic and parsley butter	22
ESCALOPE DE FOIE GRAS Foie Gras with beef jus, apple compote & brioche	35



POISSON

HÎTRES DE SAISON Freshly shucked oysters, natural with vinaigrette	4.5 / 27
GRATIN DE SAINT-JACQUES Gratinated scallops with leeks and béchamel	22

MOULES

41

Mussels served with fries & a choice of sauce:
Parsley & garlic cream
Fermented chilli butter
Roquefort blue cheese



RAVIOLES DE LA MER Prawn ravioli with lobster bisque & fish roe	32
SOLE MEUNIÈRE 500g Whole flounder with lemon, capers & chives	49
CABILLAUD VAPEUR Cod with cabbage & Pommery beurre blanc	38

SIDES \$10 each

PURÉE Mashed potatoes	PATATES RÔTIES Duck fat roasted potatoes
POMMES FRITES French fries	SALADE VERTE Mixed green salad
BROCOLIS, CITRON ET AMANDES Broccoli w/ lemon & almonds	HARICOTS VERT Green beans w/ eshallot vinaigrette

VIANDES

CANARD CONFIT Duck leg confit with mashed potatoes and duck jus	36
PETIT SALÉ Pork terrine with French lentil stew & horseradish	35
ONGLET Hanger steak, potato Lyonnaise & Borderlaise	38
STEAK FRITES Sirloin, fries and béarnaise	42
TOURNEDOS ROSSINI O'Connor Tenderloin, seared FOIE GRAS, spinach and truffle jus	48
CHATEAUBRIAND 450g Beef tenderloin with roasted potatoes & mustard béarnaise	88

All of our beef is proudly produced and sourced by O'Connor Beef

MENU PARIS

3 COURSES / 73

VELOUTÉ PARISIEN

Cauliflower creamy soup with lard & croutons

SOUPE À L'OIGNON DE GRAND-PÈRE

Traditional onion soup with sourdough, comté cheese & truffle

ESCARGOT DE BOURGOGNE

Burgundy snails with garlic and parsley butter

RISOTTO

Comté cheese & truffle

MOULES

Mussels served with fries & a choice of sauce

CANARD CONFIT

Duck leg confit with roasted potatoes and duck jus

HOME-MADE SORBET

Please ask for selection

CRÊPES SUZETTE FLAMBÉES

Crêpes flambéed with Grand Marnier sauce

CRÈME BRÛLÉE

Classic vanilla bean custard

Please note for groups of 6 and more a 10% service charge will be applied