

THE WINE MENU



little frenchie.

BISTRO

SPARKLING WINE



CORTE GIARA PROSECCO

Glera | Veneto, Italy

750

FREIXENET ICE CUVÉE ESPECIAL SEMI SWEET

Macabeo Xarello, Chardonnay | Catalan, Spain

850

LA GIOIOSA PROSECCO TREVISO

Glera | Veneto, Italy

125

650

WHITE WINE



2019 BABICH

Sauvignon Blanc | Marlborough, New Zealand

750

2020 STAGS' LEAP

Chardonnay | Napa Valley, USA

1,400

2019 PENFOLD BIN 51

Riesling | Eden Valley, Australia

1,200

2021 ENRICO SERAFINO ERIANTHE MOSCATO

D'ASTI DOCG

Moscato | Piedmonte, Italy

800

2020 ENRICO SERAFINO GRIFO DEL QUARTARO

GAVI DI GAVI DOCG

Cortese | Gavi, Italy

930

2019 SELBACH-OSTER RIESLING

Riesling | Mosel, Germany

145

720

2022 I MURI BIANCO

Malvoisie, Verdeca, Chardonnay | Puglia, Italy

130

650



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RED WINE



2020 KAIKEN

Malbec | Mendoza, Argentina

650

2020 PENFOLD BIN 28 KALIMNA

Shiraz | South Australia, Australia

1,150

2022 BLACK COTTAGE PINOT NOIR

Pinot Noir | Marlborough, New Zealand

740

2018 LAVAU CÔTES DU RHÔNE

Grenache, Syrah, and Mourvèdre | Rhône Valley, France

140

700

2019 LUCCARELLI IL BACCA OLD VINE DOP

MANDURIA

Primitivo | Puglia, Italy

1,400

2016 CLARENDELLE ROUGE

Cabernet Sauvignon, Merlot | Bordeaux, France

1,000

FARNESE EDIZIONE CINQUE AUTOCTONI

Montepuciano, Primitivo, Negroamaro | Abbruzzo, Italy

1,450

2019 ENRICO SERAFINO TOVASACCO

NEBBIOLO DOC

Nebbiolo | Piedmonte, Italy

1,100

2021 LA LA LAND PINOT NOIR

Pinot Noir | Victoria, Australia

130

650

2022 I MURI PRIMITIVO

Primitivo | Puglia, Italy

650

ROSÉ WINE



TWO ISLANDS ROSÉ

Pinot Grigio, Grenache, Sangiovese | Bali, Indonesia

460

2022 THE FROG CHORUS

Cabernet, Chardonnay, Chenin Blanc, Pinotage | Stellenbosch, South Africa

110

550

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BISTRO

BRUNCH MENU

Available until 3 PM

BUTTERMILK WAFFLES • 90 |

Fresh mixed berries, maple syrup

PAIN PERDU • 90 |

Brioche French toast, caramelized bananas, fresh mixed berries, honeycomb, honey butter

YOGURT PARFAIT • 75 |

Whipped greek yogurt, mixed berry compote, chocolate chia pudding, granola, fresh mixed berries

FRENCHIE'S OMELETTE • 80 |

Boursin cheese, chives, house salad

FLEUR'S OEUF COCOTTE • 70 |

Creamy baked eggs, mashed potatoes, truffle duxelles, country bread

LOUIE'S EGGS BENEDICT • 110 |

House made English muffin, boursin cheese, spinach, 63 degree eggs, hollandaise, a choice of house smoked salmon or Parisian ham

PAN BAGNAT • 110 |

Baguette, tuna, anchovies, cucumbers, egg, tomatoes, olives, onions, bell peppers

CROQUE MADAME • 115 |

Parisian ham, emmental cheese, sunny side up egg, mornay sauce, house salad

SMOKED SALMON CROISSANT SANDWICH • 115 |

House-smoked salmon, onions, boursin cheese, capers, dill

BACON OPEN-FACED SANDWICH • 125 |

Soft scrambled eggs, maple glazed thick cut bacon, herbed butter, country bread

FRUIT PLATTER • 60 |

Mixed seasonal fruits

AVOCADO • 25**BACON** • 40**CHICKEN BREAST** • 30**COUNTRY BREAD** • 15**HOUSE-SMOKED SALMON** • 55**OYSTER MUSHROOMS** • 25**SCRAMBLED EGGS** • 25**SUNNY SIDE UP** • 25**PARISIAN HAM** • 55**63 DEGREE EGGS** • 25**EMMENTAL CHEESE** • 55

STARTERS + TO SHARE

BAGUETTE MAISON • 60 |

Whipped house-made herb butter, garlic jam or strawberry jam

HOUSE-SMOKED SALMON • 125 |

Capers, red onion, dill, boursin cheese, country bread

CHARCUTERIE PLATTER • 210 |

A selection of charcuterie and cheeses, olives, cornichons, multiseed crackers, country bread

POTATO CROQUETTES • 70 |

Truffle duxelles filling, truffle aioli

TARTARE DE BOEUF • 180 |

Beef tenderloin, cornichons, capers, Lucie's sauce, cassava chips

ESCARGOTS • 120

Baked snails with garlic parsley butter

QUICHE LORRAINE • 115 |

Lardons, emmental cheese, house salad

JAMBON BEURRE CROQUETTE • 80 |

Truffle aioli, grated parmesan

SOUPS & SALADS

SOUPE À L'OIGNON • 90

Classic French onion soup, emmental cheese

MUSHROOM VELOUTÉ • 95 |

Truffle duxelles, truffle oil, croutons

FRENCHIE'S SUMMER SALAD • 65 |

Watermelon, baby spinach, watercress, feta cheese, calamansi dressing, multiseed crackers

LUCIE'S SALAD • 80 |

Gem salad, croutons, capers, Lucie's anchovy dressing

SALADE DE BETTERAVES • 90 |

Roasted beets & baby carrots, watercress, feta cheese, multiseed crumbs, honey mustard dressing

SANDWICHES & BURGERS

JAMBON BEURRE • 125 |

Parisian ham, honey butter, Gruyère & emmental cheese, cornichons

STEAK SANDWICH • 165

Oyster blade steak, oyster mushrooms, emmental cheese, watercress salad

BURGER DE POULET • 125

Minced chicken thigh, Gruyère cheese, salad frisee, pickled onions, brioche bun, fries

BURGER MAISON • 125

Brioche bun, beef patty, caramelized onions, garlic jam, cheese, beef jus, fries

SMASHED QUINOA BURGER • 125 |

House made quinoa chickpea patty, oyster mushrooms, salad frisee, ancient mustard sauce, brioche bun, cassava chips

MAINS

FRUITS DE MER GRILLÉS • 165 |

Grilled assorted seafood, Frenchie's chimichurri

POISSON DU JOUR • 150 |

Pan-seared local fish of the day, sautéed green beans, meunière sauce

CONFIT DE CANARD • 180 |

Crispy duck confit, vegetable purée, salad frisée

MILLE-FEUILLE DE BOURGUIGNON • 165

Beef cheek ragù, mornay sauce, Gruyère cheese, thyme

COQUELET • 165

Half-roasted baby chicken, seasonal vegetables, chicken jus

STEAK FRITES

(Frenchie's chimichurri or peppercorn sauce, hand-cut fries)

• **Oyster Blade 200g** • 340 | • **USDA Choice Striploin 300g** • 480 | **72-HOUR SHORT RIB** • 340 |

Rosemary potatoes, grilled green beans, beef jus

POULPE GRILLÉ • 180 |

Grilled octopus, breaded potato, vegetable puree, salad frisée, chimichurri

TOFU GRILLÉ • 120 |

Grilled herb marinated tofu, rosemary potatoes, asparagus, vegan demi-glace

LOUIE'S PESTO RIGATONI • 145 |

Lardons, ricotta cheese, micro basil

SIDES

POMME PUREE • 45**HAND-CUT FRIES** • 45**TRUFFLE FRIES** • 65**HOUSE SALAD** • 45**CHARGILLED VEGETABLES** • 45**ROSEMARY POTATOES** • 45

DESSERTS

BREAD PUDDING • 60

Vanilla custard, butterscotch, vanilla ice cream

PROFITEROLES • 60

Choux au craquelin, vanilla chantilly, hot chocolate sauce

CRÈME BRÛLÉE AU CAFÉ • 80

Coffee creme brûlée

MOLTEN CHEESECAKE • 75

Roquefort cheese, shortcrust pastry

MOUSSE AU CHOCOLAT • 80

Belgian chocolate mousse, chocolate crumble, fresh mixed berries



vegetarian



contains pork



contains seafood



vegan



gluten free

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ADD-ONS



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BISTRO

COFFEE

- ESPRESSO • 25
- PICCOLO • 30
- FLAT WHITE/ LATTE/ CAPPUCCINO • 35
- LONG BLACK/ AMERICANO • 35
- MOCHA • 35
- AFFOGATO • 45
- CHOCOLATE • 35
- MATCHA • 35
- CHAI LATTE • 40
- DIRTY CHAI LATTE • 40



OTHERS

TEA

- BLACK TEA/ JASMINE GREEN TEA/ OSMANTHUS/ BUCKWHEAT • 35

SMOOTHIES

- GREEN GLORY • 55
Banana, spinach, avocado, kale, honey, coconut milk
- PURPLE DREAM • 55
Dragonfruit, goji berries, mixed berries, chia seeds, honey, coconut milk
- LUCIE'S ELIXIR • 55
Banana, cacao nibs, cacao powder, peanut butter, dates, almond milk

JUICES

- ROUGE • 45
Apple, beetroot, carrot, lemon
- VERTE • 45
Apple, kale, spinach, cucumber, lemon
- CLASSIC OJ • 35
Freshly squeezed local orange juice
- PINEAPPLE • 35
Fresh pineapple juice
- WATERMELON • 135
Fresh watermelon juice



BEERS

- ISLAND BREWING PILSNER • 45
- ISLAND BREWING PALE ALE • 60
- ISLAND BREWING SMALL HAZY • 70

SOFT DRINKS

- HOUSE GINGER BEER • 60
Ginger, spice, soda water
- COCA COLA/ COCA COLA ZERO/ SPRITE • 30
- TONIC WATER • 30
- SPARKLING WATER/ STILL WATER • 25
- COCONUT WATER BY GLASS • 25
- WHOLE COCONUT • 30
- FREE FLOW WATER • 10

SIGNATURE
MOCKTAILS

- TEPACHE • 80
Pineapple, spice, lemon juice
- ROSELLA NOJITO • 80
Rosella tea soda, passionfruit, mint
- BEE'S KNEES • 80
Chamomile soda, elderflower, peach, bee pollen
- BITTER TROPICANA • 80
Guava, strawberry, bitter's soda
- CUCUMBER COOLER • 80
Fresh cucumber, thai basil, agave syrup, lemon

BRUNCH
COCKTAILS

- VERMOUTH ROYALE • 120
Watermelon, strawberries, sweet vermouth
- MIMOSA • 120
Brandy, passion fruit, orange juice, sparkling wine
- SUMMER IN CASSIS • 120
Aperol, pineapple infused rum, pineapple juice, lemon
- APEROL SPRITZ • 150
Aperol, sparkling wine, soda
- HUGO SPRITZ • 150
Prosecco, elderflower, mint
- FRENCH 75 • 150
Gin, sparkling wine, lemon

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HOUSE COCKTAILS

- MIDNIGHT IN MARSEILLE • 150
Tarragon brandy, sweet vermouth, maraschino liqueur
- MON SOLEIL • 150
Gin, whiskey, pineapple, elderflower, lemon juice
- TEQUILA CHARMEUR • 120
Tequila, crème de cassis, calamansi, lime juice
- POIS PAPILLON • 120
White rum, butterfly pea flower, elderflower, clarified tropical, lemon juice
- RIVIERA SOUR • 120
Vodka, rosella, lemon, white foam
- FLEUR DE GINGEMBRE • 120
Gin, ginger flower, calamansi, lemon juice
- FRENCHIE'S G&T • 120
Gin, thyme, orange slice

CLASSIC COCKTAILS

- WHISKEY SOUR • 120
Bourbon, lemon
- LONG ISLAND ICED TEA • 120
Vodka, tequila, rum, gin, triple sec
- MOJITO • 120
White rum, mint, citrus, soda water
- ESPRESSO MARTINI • 120
Espresso, vodka, coffee liqueur
- CAIPIRINHA • 120
White rum, lime, sugar
- CAIPIROSKA • 120
Vodka, citrus, brown sugar
- DAIQUIRI • 120
White rum, lime
- AMERICANO • 120
Campari, vermouth, soda water
- OLD FASHIONED • 150
Bourbon, bitters
- BOULEVARDIER • 150
Islay whiskey, vermouth, campari
- MARGARITA • 150
Tequila, triple sec, lime
- MARTINI • 150
Gin, vermouth
- KINGSTON NEGRONI • 150
White rum, campari, vermouth
- NEGRONI • 150
Gin, campari, vermouth

