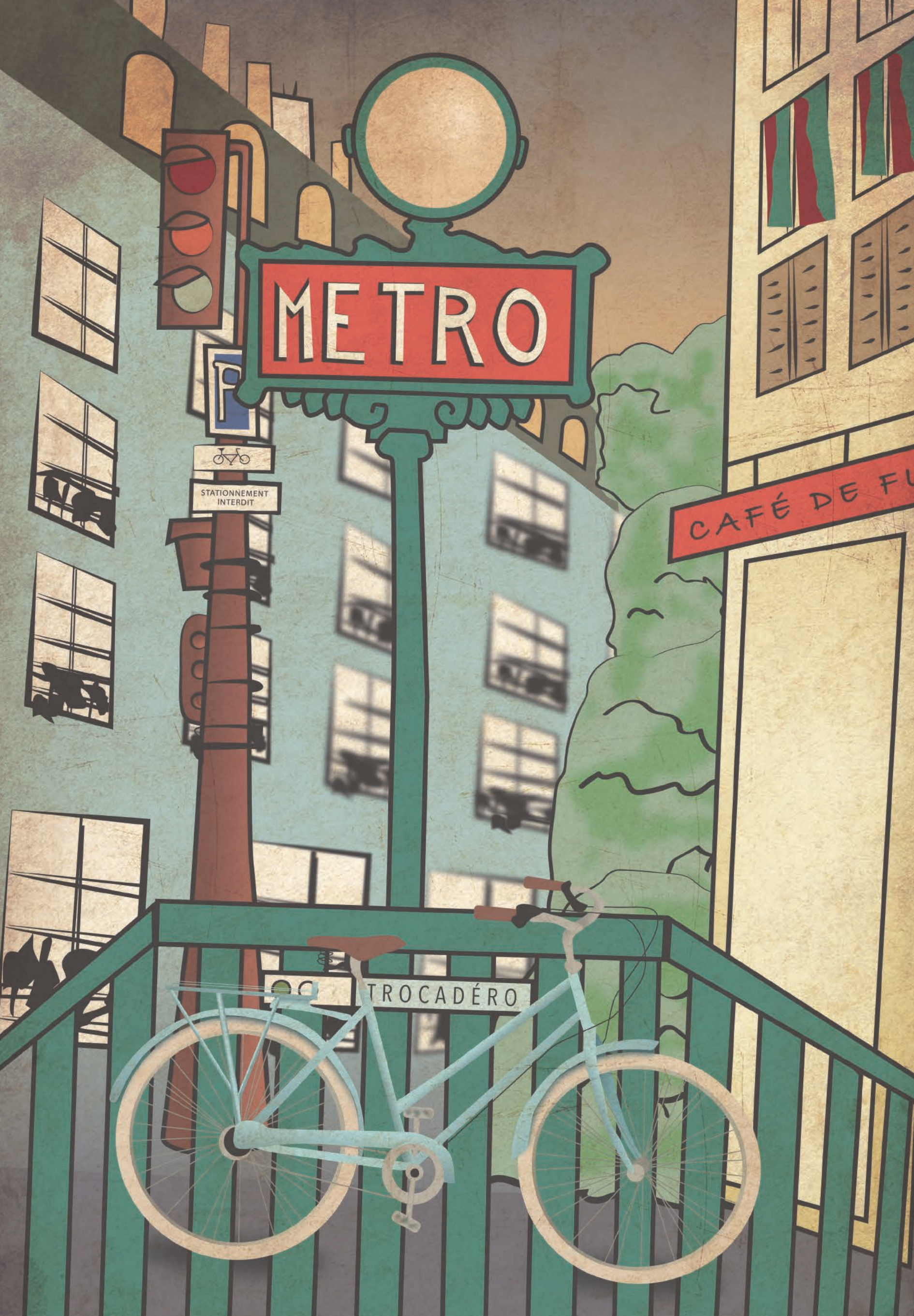


METRO

CAFÉ DE FU

STATIONNEMENT
INTERDIT

TROCADÉRO



APÉRO / SHARING

LA PLANCHE ANTIPASTI | \$228
*Selection of grilled veggies
& cold cuts*

LA PLANCHE DE CHARCUTERIE | \$198
Selection of cold cuts

LA PLANCHE MIXTE | \$248
Selection of cheese & cold cuts

STARTERS & SALADS

SOUPE À L' OIGNON \$98
Classic French onion soup

SALADE TOMATE MOZZARELLA \$128
Mozzarella cheese, tomato, pine nuts, pesto & balsamic glaze

SALADE DE QUINOA & LENTILLES \$128
Quinoa and lentils salad w/ avocado, shallots & pomegranate

SALADE CÉSAR \$138
Salmon or chicken w/ romaine salad, anchovies, parmesan, croutons & bacon

OS A MOELLE \$168
Beef bone marrow w/ garlic butter sauce & sourdough

TERRINE DE FOIE GRAS \$218
Foie gras terrine w/ sourdough & fig chutney

GRAVLAX DE SAUMON \$128
Salmon gravlax w/ sour cream & sourdough

ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL *6 \$128
Burgundy snails in garlic butter (10min)

PASTA

LINGUINE AU HOMARD \$298
Linguine pasta cooked in lobster bisque

RAVIOLES DU ROYANS SAUCE À LA TRUFFE \$148
Ravioli from Royans w/ truffle sauce

TAGLIATELLE AUX CHAMPIGNONS \$188
Fresh tagliatelle pasta w/ shitake mushrooms & parmesan cheese

MAIN COURSES

LOUP DE MER \$248
Seared seabass, pearl barley risotto & beurre blanc

PAVÉ DE THON À LA PLANCHA \$248
Seared tuna, crushed potatoes & salsa sauce

CONFIT DE CANARD \$228
Duck confit w/ gnocchi & girolles mushrooms

NAVARIN D'AGNEAU, LÉGUMES SAISONIERS \$228
Lamb shoulder stew w/ spring vegetables & basil

TARTARE DE BOEUF AU COUTEAU (180G) \$208
Beef tartare w/ french fries

CÔTE DE PORC GRILLÉE \$298
Grilled pork loin w/ mashed potatoes, watercress salad & truffle beef jus

POULET FERMIER FAÇON CRAPAUDINE \$228
Spring chicken "butterfly" w/ mustard, bread crumbs, sautéed mushroom & garlic butter

GRILLED BEEF HANGER* \$248
w/ fries, roasted garlic & butter lettuce

GRILLED BEEF TENDERLOIN* \$368
w/ fries, roasted garlic & butter lettuce

* SAUCES béarnaise sauce or pepper sauce or beef jus

PICK YOUR SIDES \$68

SAUTÉED MUSHROOMS

GRATIN DAUPHINOIS

RATATOUILLE

FRENCH FRIES

DESSERTS

CRÈME BRÛLÉE | \$98
Vanilla creme brulee

TIRAMISU | \$98
Mascarpone cream, ladyfinger cookies & coffee

TARTE TATIN | \$98
Traditional apple pie w/ vanilla ice cream or sour cream

FROMAGES | \$208
Selection of French cheeses

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CHAMPAGNE & SPARKLING

Procecco Chiaro	Gls Btl
	\$90 \$448
Veuve Clicquot	\$178 \$798
Billecart Salmon	\$848
Bollinger Special Cuvée	\$898
Dom Pérignon 2012	\$2480

WHITE

Sauvignon Blanc, Paul Mas, Domaine d'Astruc - Languedoc	Gls Btl
	\$70 \$350
Chardonnay, Camille de Labrie - Bordeaux	\$80 \$398
Viognier "Les Vignes d'à Côté", Yves Cuilleron - Rhône	\$95 \$475
Sancerre, Domaine Crochet 2021 - Loire	\$115 \$575
Saumur Blanc, Domaine Guiberteau 2018 - Loire	\$588
Cloudy Bay, Sauvignon Blanc 2022 - New Zealand	\$598
Chablis 1er Cru Côtes de Léchet, La Chablisienne 2018 - Bourgogne	\$698
Marsannay, Domaine Guyot 2018 - Bourgogne	\$698
Stella Solare, Château Croix de Labrie 2017 - Bordeaux	\$788
Condrieu "La Petite Côte", Yves Cuilleron 2019 - Rhône	\$920
Beaunes Clos Mouches, Joseph Drouhin 2010 - Bourgogne	\$1680

ROSÉ

Rosé, Paul Mas, Dom d'Astruc - Languedoc	Gls Btl
	\$70 \$350
Whispering Angel, Château d'Esclans - Côtes de Provence	\$110 \$550
White Tropez Rosé - Côtes de Provence	\$115 \$575
Château Minuty Rosé et Or - Côtes de Provence	\$650
Clos Cibonne Tibouren, Cuvée Caroline 2020 - Côtes de Provence	\$790

RED

Malbec, Paul Mas, Domaine d'Astruc - Languedoc	Gls Btl
	\$70 \$350
Minervois, Château de Paraza - Languedoc	\$80 \$380
Pinot Noir "Les Calcaires" - Loire	\$400
Syrah "Les Vignes d'à Côté", Yves Cuilleron - Rhône	\$90 \$450
Château Haut Selves, Graves 2018 - Bordeaux	\$110 \$548
Crozes-Hermitage "Les Jalets", Paul Jaboulet 2019 - Rhône	\$588
Saint-Joseph Domaine Blacieux 2018 - Rhône	\$600
Savigny-les-Beaunes, Bouchard Aîné & Fils 2020 - Bourgogne	\$608
Domaine Les Creisses 2019 - Languedoc	\$618
Vacqueras Sang des Cailloux Floureto 2019 - Rhône	\$648
Château Citran, Haut-Médoc 2016 - Bordeaux	\$658
Cornas, Alain Verset 2015 - Rhône	\$728
Saint-Emilion Grand Cru, Les Hauts de Labrie 2012 - Bordeaux	\$788
Saint-Estèphe, Frank Phélan 2016 - Bordeaux	\$818
Côte-Rôtie, Champin Le Seigneur, Gerin 2019, Rhône	\$988
Chateau Pichon Baron, Pauillac 2011 - Bordeaux	\$2380

SWEET

Sauternes, Carmes de Rieussec - Bordeaux	Gls Btl
	\$160 \$790

SPIRITS

ANIS / VERMOUTH / LIQUORS

Ricard, Get 27, Pimm's	\$60
Campari, Martini (Rosso/ Bianco / Dry)	\$70
Bailey's, Sambuca, Amaretto Disaronno	\$80
Cointreau, Aperol, Jägermeister	\$80

WHISKY

Johnnie Walker Black Label (pouring)	\$90
Jack Daniel's	\$90
The Macallan 12' (Sherry Oak)	\$140
Glenmorangie Original	\$160

VODKA

Smirnoff	\$80
Belvedere	\$110

GIN

Gordon's	\$80
Tanqueray	\$120
Hendrick's	\$130

RUM

Malibu	\$70
Flore De Cana	\$80
Zacapa 23'	\$180

TEQUILA

Jose Cuervo Especial Gold	\$90
Patron Silver	\$350

COGNAC / EAU DE VIE / PORT

Poire Williams, Framboise, Calvados	\$140
Génépi	\$150
Chartreuse Yellow / Green	\$120 / \$120
Cognac VSOP	\$150
Armagnac XO	\$210

BEER & CIDER

Peroni - Bottle	\$60
Stella - 25cl/50cl	\$45 \$80
Sassy Cider	\$80

SODA & WATER

Coca Cola, Coke Zero, 7Up	\$40
Ginger Beer, Ginger Ale	\$40
Tonic water, Soda water	\$40
Perrier 33cl	\$45
Panna Still 50cl/75cl	\$45 \$70
San Pellegrino 50cl/75cl	\$45 \$70

JUICE & COFFEE

Orange, Apple, Pineapple, Tomato juice	\$30
Fresh Lime Soda, Fresh Lemon Squash	\$48
Camomille. Earl Grey, Green Tea, Peppermint	\$40
Espresso, Double Espresso, Lungo Decaf	\$35
Latte, Cappuccino	\$40
Iced Lemon Tea, Iced Coffee	\$40
Hot Chocolate	\$40

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