



## FOOD MENU

Available 3pm-11pm

### LQV Signature

Croque-Monsieur (20 mins preparation time)\* \$26

*Classic French bistro hot sandwich, with cooked ham, bechamel and cheese.*

Mix Platter (Cheese & Coldcuts) by Maison Duculty & Christian Janier – 150g\* \$35

*A mix of 3 curated cheeses 3 types of cold cuts accompanied by gherkins, butter and bread*

XL Platter (Mix of Cheeses, Cold Cuts, Goose Rillettes 180g, Olives) \$122

*Recommended for 4 pax or more, accompanied by gherkins, bread and butter*

### Artisanal Cheese selection by Christian Janier (V)

Small Cheese Platter - 150g for 2 to 3 pax \$32

Medium Cheese Platter - 350g for 4 to 5 pax \$58

Heavy Cheese Platter - 500g for 6 to 8 pax \$83

*Each platter is a mix of 5 curated cheeses accompanied by quince paste, butter and bread*

Baked Camembert (10 mins preparation time) \$26

*Comes with 2 baskets of bread*

### Artisanal Cold Cut Selection

Charcuterie Platter (Rosette, Cured Auvergne Ham & Coppa) by Maison Duculty – 150g\* \$40

Rosette Saucisson by Maison Duculty – 100g\* \$19

Goose Rillettes by Maison Godard – 180g \$40

Black Pork Terrine by Maison Duculty – 180g\* \$40

*Accompanied by gherkins, bread and butter*

### More French Delights

Seafood Platter by La Perle des Dieux (Canned Sardines, Tuna Rillettes with Bread and Butter) \$36

12 Snails with Baratte Butter - AOC Charentes-Poitou \$35

Green Giant Olives (V) \$9

Break & Butter (V) \$5

All items come with a portion of fresh bread. Extra \$5.

\* Items containing pork.

(V) = Vegetarian

Net Prices. NO SERVICE CHARGE, THANK YOU FOR YOUR TIPS.

LE QUINZE VINS SINGAPORE  
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