

TO START

TUNA TATAKI | 36
cucumber, mango, avocado, cassava chips

BURRATA | 41
Endive, sauce vierge, pearl onion, focaccia

STEAK TARTARE | 32
cornichons, câpers, gem lettuce, baguette croûtons

CONCH « LOUIE » | 37
lettuce, conch, poached shrimp, avocado, french cocktail sauce

GREEN GASPACHO | 39
cucumber, green tomato, grapes, marcona almond

MAIN COURSES

STEAK FRITES | 55
grilled hanger steak, french fries, pea shoot salad, sauce au poivre

POULET RÔTI | 45
roasted chicken breast, broccolini, pepper sauce

ROASTED CAULIFLOWER | 42 
eggplant puree, confit cherry tomatoes, corn relish, basil

MEDITERRANEAN RED SNAPPER | 45
cous cous, capers, olives, cherry tomatoes

LOBSTER ROLL ON HOMEMADE BRIOCHE | 48
crispy vegetable crudité, pommes frites

LA TÊTE D'OR CAESAR SALAD | 35
anchovies, parmesan, sourdough croûtons
Chicken | 19 Shrimp | 23

CB BURGER | 38
cheddar, bacon, tomato, lettuce, brioche bun, pommes frites

SHRIMP RIGATONI | 45
leek fondue, mushrooms, peas, herbs

PRIX FIXED MENUS

NEW PROVIDENCE MENU | 65

steak tartare, conch « louie » or green gazpacho

cb burger, poulet rôti au jus or roasted cauliflower

SUMMER MENU | 85

caesar salad, green gazpacho or conch « louie »

poulet rôti au jus, red snapper or shrimp rigatoni
Lobster Roll (\$10 supplement) Steak Frites (\$15 supplement)

mango tart, crème brûlée, new york cheesecake

SIDES

broccolini | pommes frites | roasted mushrooms | green salad

DESSERTS

MANGO TART | 24
crème fraîche biscuit, mango curd, basil meringue

VANILLA & RUM CRÈME BRÛLÉE | 20
orange sorbet

NEW YORK CHEESECAKE | 22
berry compote

MOUSSE AU CHOCOLAT | 20
praline crumble

ICE CREAM & SORBETS | 16
chocolaté, strawberry, vanilla

ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND 15% SERVICE CHARGE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 VEGAN