

# MENU

DU  
PRINTEMPS

‘SPRING’

# TASTING MENU

Experience For one person,  
the whole table must participate

## TRIO DE BEURRES

Trio of homemade butters

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## SAUMON MARINÉ

Salmon marinated in citrus-based apéritif and salt for 24 hours, served with chive-infused whipped cream, dill oil, and finished with lemon caviar

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## LE PETIT TARTARE

Beef tartare is a classic French dish featuring finely chopped beef seasoned with mustard, capers, shallots and herbs. Served with quail egg yolk

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## LA SOURIS D'AGNEAU :

Slow-braised lamb shank, cooked for several hours. Served with mashed potatoes and finished with a rosemary jus reduced in white wine

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## LE FROMAGE

Selection of Three Cheeses  
Made In France

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## LA DOUCEUR

The latest sweet intention from the chef

**\$125**

**ASK FOR WINE PARING TO THE STAFF**

# APERERO

"Apero" is the French way of saying it's time to kick back, sip on some drinks, nibble on something tasty, and enjoy good vibes before dinner. It's all about relaxing, snacking, and starting the fun early

## BREAD WITH HOMEMADE BUTTERS :

- Plain French Butter 6.5
- Sun-Dried Tomatoes, Fresh Basil and Garlic Butter 14
- Red Wine and Shallots Butter 14
- Black Garlic, Fig and Truffle Butter 16
  
- The Board of The four Butters 22

## CAMEMBERT OVEN BAKED :

- Honey & Thyme
- Pear and Calvados 24
- Fig Confit and Liquor
- Truffle

**OLIVES MARINATED 'A LA PROVENÇAL'** 6

**TRIO OF FRENCH DIPS** 16

**FRENCHS SAUCISSON PASTIS (ANISEED)** 23  
with cornichon and baguette

## FRENCH APERO PARING

To feel like a true Frenchie, go with the Team's pick!

PASTIS & OLIVES 15

PICON BIERE & TAPENADE 20

KIR ROYAL CASSIS &  
Whipped cream DILL with salmon marinated on toast 25

GREEN CHARTREUSE & Goat Cheese crottin from  
Normandie, on toast w/ honey and walnuts 40

# PLATTERS

## CHEESE PLATTER

\$18 Each / \$70 for all

- Fourme D'Ambert Neige AOP, FRANCE
- Comte 18 months, FRANCE
- Tête de Moine, FRANCE
- Brebrousse D'Argental, FRANCE

## CHARCUTERIE PLATTER

\$18 Each / \$70 for all

- Serrano 15 month
- Bresaola Wagyu
- French Saucisson
- Chilli Saucisson
  
- The Platter of the Chef  
(Cheeses and Charcuteries, perfect for 4 people) 135
- Le Pas Sage Platter  
(Selection of cheeses, charcuteries & dips) 65
- Le Sage Platter (Vegetarian)  
(Selection of cheeses, butters and dips) 45

# SIDES

- Mashed Potato / Mashed Potato with truffle 12/14
- Petite Salade with pickles and walnuts 12
- Potatoes rosemary and butter w/  
truffle mayonnaise 14

First serve of bread for free, then \$ 4  
Kids Options / Vegetarian / Vegan / GF available add \$ 4

# MAINS

## LE FILET DE BOEUF

Beef filet, cooked medium-rare, served with Parisian-Style-Mushrooms, carrots, baby potatoes and a Dijon 'Moutarde à l'Ancienne' sauce. 45  
A chef's creation inspired by a timeless French classic.

## CONFIT DE CANARD

Duck leg slow-cooked confit with truffle mashed potatoes, évidemment! 38

## SALADE DE CHEVRE CHAUD

Crottin of Goat Cheese baked with honey and thyme on toast. We add Serrano, fig, pears and a touch of honey (Vegetarian version available) 30

## TARTARE DE BOEUF

Beef tartare is finely chopped raw beef filet, seasoned with mustard, capers, onions, cornichons, and topped with a quail egg yolk. 35  
(Vegetarian/Vegan tomato tartare option available)

## LA SOURIS D'AGNEAU :

Slow-braised lamb shank, cooked for several hours, Served with mashed potatoes and finished with a rosemary jus reduced in white wine 48

## SAUMON MARINÉ :

Salmon marinated in citrus-based apéritif and salt for 24 hours, served raw with chive-infused whipped cream, dill oil and finished with lemon caviar 42

# DESSERTS

- **CAFE GOURMAND** 20  
French dessert concept that combines coffee with a selection of mini desserts. Instead of ordering a single dessert, you get a small cup of espresso served alongside three variety of bite-sized treats  
+ ADD ONE SHOT OF DIGESTIF PARING LIQUOR POA
- **FONDANT CHOCOLATE WITH CARAMEL HEART** 18  
Dessert featuring a soft, cake-like exterior with a warm, molten heart of rich salted butter caramel.  
Served with Vanilla Ice-Cream
- **CRÊME BRÛLÉE** 18  
Classic French dessert made with vanilla bean.  
You know it anyway
- **TARTE TATIN OF THE CHEF** 18  
A tarte tatin with pears is a twist on the classic French upside-down tart. It features caramelized pears cooked in a caramel, layered on a buttery pastry. Served with Vanilla Ice-Cream
- **SOUFFLÉ GLACÉ À LA CHARTREUSE** 23  
A delicate creation by the chef, this iced soufflé is infused with the herbal and aromatic flavors of Chartreuse liqueur. Unlike a traditional warm soufflé, this chilled version offers a light and airy texture with a refreshing, cool finish
- **DESSERT PLATTER** 38  
(FOR 2PPL, ADD 15\$ FOR AN EXTRA PERSON)

# LE PAS SAGE

Bienvenue to Le Pas Sage, also known as  
“The Naughty One”. We proudly defy the rules of  
traditional French cuisine.

Balancing class and fun,  
embracing a rebellious spirit.

With Le Pas Sage we bring you  
a true French Bistrot experience.  
No fancy dinners and no wearing your  
best shirt to go out for food.

A casual, fun experience  
with good food is our main idea.  
No rules, you can share all you want or eat it all by  
yourself.

You don't need to be 'Sage' here

Bienvenue au Bistrot!

## Open Hours

Monday to Thursday

3:30pm - Midnight

Friday so Saturday

12pm - Midnight

15% surcharge on public holidays and Sundays