

Frenchy's

APPETIZERS

Sardines & Piquillo Pepper...22 | 44

charred sardine filet, tomato & piquillo pepper ceviche, red chili, caper, lime, coriander scented olive oil

Tuna Tower...28 | 56

sushi grade tuna, sweet soy, black garlic, Wasabi, seaweed, cucumber, avocado

Moules Frites...22 | 44

steamed NZ green lips mussels, shallots, leeks, capers, thyme, garlic, white wine, cream

Gambas al Ajillo...21 | 42

poached shrimps in olive oil, chili flakes, thyme, garlic, parsley, coriander, Jerez vinegar

Charred Octopus & Chorizo... 24 | 48

charred octopus marinated with anchovy, smoked paprika, garlic & olive oil, served with a stew of Spanish olives, Sicilian white beans & chorizo

Charcuterie Board...40 | 80

four house prepared cured meats, terrines and pates, assorted breads and condiments, serves 2 - 4 guests

Cheese & Dips...35 | 70

herb baked goat cheese, sangria tomato & berry jam, baked brie bites, feta cheese & mint, chili & port wine watermelon jelly, olive tapenade, Italian dipping sauce, assortment of house baked breads. Serves 2 - 4 guests

Bone Marrow & Oxtail Marmelade ...32 | 64

roasted bone marrow, house prepared oxtail marmelade, crusty country bread

Classic Escargot...22 | 44

(6) classic snails prepared in garlic, butter, shallots, parsley

Steak Tartare...25 | 50

hand cut beef tenderloin, traditional French tartare

SOUP & SALAD

Classic Onion Soup...17 | 34

light caramelized Spanish onion, thyme, bay leaves, port wine, beef stock, fine slice of baguette, Swiss cheese

Lobster & Seafood Bisque...24 | 48

lobster tail, shrimps, mussels, coconut milk, red Thai curry, chili, cilantro, kaffir lime & curry leaves, local "Fever Grass", ginger, lobster broth. (lobster seasonal)

Watermelon & Tomato Gazpacho...22 | 44

cold soup prepared with diced tomatoes & watermelon, green & red bell peppers, cucumber, red onions, garlic, cumin, mint, sherry vinegar, olive oil

Wedge Salad ...22 | 44

crispy iceberg lettuce, buttermilk and blue cheese dressing, crispy bacon

Grilled Peaches, Prosciutto & Burrata...26 | 52

grilled peaches, balsamic glaze, bursting sherry tomatoes, fresh Burrata, prosciutto ham, pesto oil, crusty country bread

Classic Caesar...17 | 34

heart of romaine, house prepared Caesar dressing

Breads, desserts & charcuterie prepared in-house.

Our beef is imported.

Prices are listed in USD | BZD and do not include a 12.5% General sales tax

For parties of 6 or more, a 20% gratuity will be added to your final bill.

Corkage fee for bottles unique in varietal/style to our list is \$40 BZD per bottle.

Menu Updated October 2024

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ENTREES

Filet & Lobster Duet...65 | 130

5 oz filet, Bordelaise sauce, bacon & onion marmalade, broiled lobster tail, lemon, garlic, tarragon, capers butter sauce

Filet & Blue Cheese... 45 | 90

beef tenderloin, shallots, thyme, garlic blue cheese cream sauce

Filet au Poivre...44 | 88

beef tenderloin, five peppercorns, brandy cream sauce

Steak Dianne...44 | 88

beef tenderloin, mushroom, brandy and Dijon mustard - butter sauce

Lamb Ossobuco...48 | 96

sous-vide braised lamb in yogurt - harissa aromatics,, chicken & beef stock, crushed tomatoes, white wine. served over lemon confit risotto

Pork Chop...42| 84

2-Inch cut chop brined first then sous-vide, charbroiled, Marsala, sage and prosciutto ham, pimenton a la vera bacon jam

Chicken Au Confit d'ail...30| 60

chicken breast medallions, garlic & rosemary confit,, marsala wine cream sauce

Fish of Day...34 | 68

grilled local catch, Puttanesca sauce, braised fennel with Sicilian cannellini bean stew

PASTA

Short Rib Ragu & Wild Mushrooms...43 |86

light caramelized Spanish onion, thyme, bay leaves, port wine, beef stock, fine slice of baguette, rigatoni pasta

Gamberi alla Francese...32 | 64

grilled shrimps, roasted cherry tomatoes, garlic lemon, white wine cream sauce, spaghetti

Chicken & Pesto Penne...30 | 60

grilled chicken breast, spinach, roasted cherry tomatoes pesto & wine cream sauce

Tequila & Lime Fettuccini...28 | 58

fettuccini, red & yellow bell peppers, garlic, minced jalapeno, fresh coriander, lime tequila cream sauce-add chicken 15 bzd - add shrimps 20 bzd

Spaghetti a la Carbonara...27| 54

pancetta, egg yolk, Pecorino Romano cheese, black pepper - not a cream sauce

Rigatoni Pomodoro...24 | 48

Roma tomatoes, garlic, olive oil, basil - add chicken 15bzd -add shrimps 20bzd

Fettuccini Alfredo...25 | 50

the classic way - butter, Pecorino Romano, black pepper, very creamy texture - add chicken 15 bzd - add shrimps 20bzd

DESSERT

Souffle...22 | 44

choice of chocolate - Grand Marnier or lemon berry, side of ice cream and creme Anglaise (20 minutes)

Raspberry Creme Brulee...20 | 40

lavender and raspberry infused creme brulee

Tiramisu...24| 48

layers of lady fingers soaked in espresso and coffee liqueur, mascarpone cream

Key Lime Cheese Cake...20 | 40

Basque crustless cheese cake

Chocolate Fondant...20 | 40

melt-in-your-mouth warm chocolate fondant, berries, coffee liquor creme anglaise, vanilla ice cream

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VEGAN & VEGETARIAN OFFERINGS

Dips & Salsa...22 | 44

olive tapenade, Italian dipping sauce, tomato & piquillo pepper ceviche, roasted red pepper hummus, chimichurri & breaded tofu

Watermelon & Tomato Gazpacho Soup...18 | 36

cold soup prepared with diced tomatoes & watermelon, green & red bell peppers, cucumber, red onions, garlic, cumin, mint, sherry vinegar, olive oil

Grilled Peaches, Burrata & Arugula Salad...20 | 40

grilled peaches, balsamic glaze, bursting sherry tomatoes, fresh burrata, arugula, pesto oil, crusty country bread

Wedge Salad... 24 | 48

crispy iceberg lettuce, buttermilk and blue cheese dressing, tofu bacon bites

Wild Mushroom Ragu Bowl... 24 | 48

braised wild mushrooms, grilled tofu, braised vegetables, couscous grains, curry broth

Soba Noodles & Grilled Vegetables...24 | 48

buckwheat noodles, sesame grilled vegetables, peanut butter sauce

Wild Mushroom Risotto...24 | 48

arborio rice, wild mushroom ragu, thyme ,& garlic creamy parmesan

