GOÛT DE FRANCE / GOOD FRANCE

A spring celebration of French gastronomy

MARCH 21 MARS

#GoûtdeFrancePH #GoodFrancePH

Menu by Chef Ariel Manuel

Duck foie gras with poached pear and mesclun salad or
Baked oysters with capellini pasta and duck foie gras

Herb de Provence crusted rack of lamb
with roquefort cheese risotto and forty melted garlic
or
Eye of beef rib eye with truffle-scented mashed potatoes

Gratinated brie de meaux with fried sugar beet terrine and flakes

Lemon meringue with chocolate ice cream
or
Coffee soufflé with vanilla sauce

Moulin A Vent Ferraud & Fils 2011 or
Château La Raze Beauvallet Médoc Cru Bourgeois Grand Vin de Gironde 2010

Php 2,000.00 + 10% service charge
(with a choice of appetizer, main course, and dessert, inclusive of a glass of wine)

4347 Six Axis Center, B. Valdez st. Barangay Poblacion 1210, Makati City, Philippines
Contact information: +639287110354
Facebook: Bistro Manuel (@bistromanuelph)
Instagram: Bistro Manuel (@bistro_manuel)

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CAFÉ Adriana by HILL STATION

Menu by Chef Didier Derouet

Fish and Seafood Pesto Soup House Baked Bread with Tapenade

Provençal Marinated Chicken Breast with Roasted Red Pepper, Fennel and Tomato Coulis Eggplant and Zucchini Gratin

Fresh Organic Greens and Cherry Tomatoes Olive Oil and Citrus Vinaigrette
Warm Goat Cheese in Walnut Crusted Pastry

Lemon Tart in Buttery Crust Fresh Strawberry Compote Lavender Sorbet

Php 950.00
Excluding wines, Tax and service charge

Outlook Ridge Residences, V. de Los Reyes St., Baguio City 2600, Baguio, Philippines
Contact information: 63 (074) 661-3591
Website: https://hillstationbaguio.com/cafeadriana/

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Café Ysabel

Menu by Chef Gene Gonzalez

Mille Feuilleté of scallops and sea bass with leek crème reduction and sauce crustace

Soupe oignon soufflé fromage gratinée

Tournedos Rossimo sauce vin rouge and wild mushroom concassé

Tarte Tatin with mulled red wine ice cream and beurre noisette custard

Free bottle charge for French wines

Php P 1,800++

175 M. Paterno 1500, San Juan, Philippines
Contact information: +639955905515
Website: www.cafeysabel.com
Facebook: Café Ysabel (@cafeysabelphilippines)

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CHEF Jessie

ROCKWELL CLUB

Menu by Chef Jessie Sincioco

Foie Gras Pâté on Brioche Brandade de Morue Au Gratin Reblochon Onion Tart with Bacon & Fingerling Potatoes

or

Pan Fried Goose liver & Seared Scallop Salad served with a panache of assorted lettuce

Clear Essence of Wild Game with herbed dumplings Lemon Sorbet

Grilled U.S. Black Angus Fillet Mignon in Morel Sauce

or

Pan Fried Grouper Fillet in Pommery Mustard Sauce Served with potatoes Mont-Doré & sautéed spinach

Demitasse of Chocolate-Croquant Soufflé with crème Anglaise

Php 3000 + + per person (Food only)

Ground Level, Amorsolo Square, Amorsolo Drive, Rockwell Center 1210, Makati, Philippines
Contact information: 890-6543 / 890-7630 / 897-7516 / 729-0122
Website: http://www.chefjessie.com
Facebook: Chef Jessie Rockwell Club (@ChefJessieRockwellClub)
Instagram: Chef Jessie Restaurants (@chefjessierestaurants)

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EIFFEL KUBO

Menu by Chef David Olyver Virrey

Creamy à la Carte or Baked Moules

Manok au Vin or Escabeche de Gustave

Bibingka delight Soufflé or Classic Parisian Flan
or
Chocolate-Lutya Truffles

La Gravelle - Bordeaux 2013

Php 2,230* (service charge 10%)

02-100A, Claro M. Recto Street 8700, Malaybalay City, Philippines
Contact information: 0064 (0) 966 5959
Website: www.eiffelkubo.com
Facebook: Eiffel Kubo Malaybalay (@eiffelkubomalaybalay)
Instagram: Eiffel Kubo (@eiffel_kubo)

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Menu by Chef Robert Lilja

Salmon Sampler Platter: Tarragon Cured Gravlax Salmon, Salmon Rillettes, Salmon & Avocado Tartar
Or Soupe de l'Oignon Provençale - "Banon" Goat Cheese & Chestnut

Sole Walewska with Prawn, Asparagus & Provençale Hollandaise, Pommes Williams
Or Chateaubriand Provençale with Provençale Potatoes, Bacon-wrapped Asparagus, Grilled Tomatoes

Brie En Croute with Organic Honey & Thyme

Chocolates Mousse & Pavlova Meringues with Raspberry Sauce

For Appetizer: Chateau Roubine 2017
For Main Course: Clarendelle Rouge 2017

Php 1,900++
(Wines not included, +10% service charge)

Makati Garden Club, Recoletos Street 1226, Makati City, Philippines
Contact information: 09178777892
Website: http://makatigardenclub.com/cafe/
Facebook: Maria Luisa's Garden Room (@marialuisasgardenroom)
Instagram: Maria Luisa's Garden Room (@maria.luisas)

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LA MÈRE POULARD
1888

Menu by Chef Clément Damotte

Salade Niçoise

Beef Cheek Confit with Celery Puree and Red Wine Sauce

Crispy Camembert with Normandy Sauce

La Mère Poulard Caramelized Puff Omelette

Glass of House Wine

Php 1,888.00

Upper Ground Level, SM Aura Premier, Bonifacio Global City 1630, Taguig, Philippines
Contact information: +639175800137
Website : http://lamerepoulard.com
Facebook: La Mère Poulard-Philippines (@LaMerePoulardPhilippines)
Instagram: La Mère Poulard-Philippines (@lamerepoulard_manila)

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Mirèio

Menu by Chef Hervé Clair

Octopus carpaccio, baby arugula, rouille and lemon confit

Steamed red snapper, saffron clams juice, crunchy vegetables
or
Seared duck breast, pumpkin mashed, grapes and seared foie gras

Comte 36 months, apricot chutney, toasted rye bread

Lavender crème brulée, white peach sorbet

Php 3,500.00
(Prices are inclusive of VAT and are subject to 10% service charge and applicable local taxes)

Raffles Makati, 1 Raffles Drive, Makati Avenue, Ayala Center 1224, Makati, Philippines
Contact information: 632 795 0707
Website: https://mireioatraffles.com/

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Menu by Chef Trish Panlilio

Chicken Liver Pâté with Garlic Baguette and nawwTy's Herbed Butter

Bouillabaisse

Seared Tuna Niçoise

Lemon Tart

House wine

Php 1,920.00

8 Forbestown, Burgos Circle, 1634, Taguig, Metro Manila, Taguig, Philippines
Contact information: +639167777827
Facebook: Mulberry Door (@MulberryDoor)
Instagram: Mulberry Door (@mulberrydoor)

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RESTAURANT 101

Menu by Chef Justin Baradas

Crab and fennel quiche, endive salad, avruga caviar, crème fraîche

Pan-fried fillet of lapu-lapu, braised leek, tomato broth
Or Roasted lamb loin, Mediterranean vegetable roulade, fava and garlic cream, pommes soufflé, juniper infused jus

Brie de meaux, warm cashew brioche, mango chutney

Lychee-Raspberry Tart, vanilla ice cream

Cotes de Rhône Villages Laudun, Ferraton Pere & Fils 2016

Dulong Reserve St.-Emilion 2016

Php 1,980.00
(Subject to 10% gratuity)

1100 Campus Avenue, McKinley Hill, Fort Bonifacio, Taguig City, Philippines
Contact information: 856 5000
Website: http://www.101.enderuncolleges.com

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Menu by Chef Marc Aubry

Quiche au Crabe & Fromage de Chèvre et sa Salade ou Crème de Cèpe
Crab & Goat Cheese Quiche with Salad or Cèpe Mushroom Cream Soup

Duo de Morue Fraiche et Coquille St. Jacques au Saffron et Purée de Carotte
et Potiron ou Bœuf Wellington et sa Jardinière de Légumes
Duo of Blue Cod & Scallops with Saffron Butter, Pumpkin & Carrot Purée
Or Baked Beef Wellington with Vegetable Jardinière

Camembert au Lard Fumé et sa Salade
Warm Camembert & Smoked Bacon in Filo with Salad

Tarte de Mangue Fraiche et Crème de noix de Pili avec sauce & Chantilly
Fresh Mango Tart with Pili Nut Cream, Sauce & Chantilly

Php 2,500++

G/F Net One Center, 3rd Ave. corner 26th Street, BGC 1634, Taguig, Philippines
Phone number: 6328158801
Website: www.sagana.ph
Facebook: Sagana French Bistro (@SaganaFrenchBistro)
Instagram: Sagana French Bistro (@saganabgc)

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SAMIRA
RESTAURANT
TAGAYTAY

Menu by Chef Jonathan Bouthiaux

Smoked Salmon foam, green pea puree, dill
Classic gougères, pastry choux with comte cheese
Beef Tartare, crispy rice, roasted pearl onion

Seared foie Gras
Celeriac puree, green apple tartar, red wine jus

Duck Legs Confit
Braised chicory, carrot texture, broccoli flower, orange duck jus

French Cheese trolley

Colonel Lime sorbet, vodka, rosemary, Pie flower foam
Or Black Forest Cake Chocolate biscuit, meringue, cherry, pistachio ice cream

Château la Gravière Bordeaux, France Sémillon, Sauvignon Blanc Joseph Drouhin
Laforet AOC Burgundy Pinot Noir

Château Cap de Fer Magnum, Bordeaux Supérieur Merlot Cabernet Sauvignon
Château Larose Trintaudon, Haut Médoc, Cru Bourgeois Cabernet Sauvignon Merlot

Php 2,500* net including wine

Anya Resort & Residence Tagaytay - Buenavista Hill Road, Barangay, Mag-asawang Ilat 4120, Tagaytay City, Philippines
Phone number: +639992243575
Website: http://www.anyaresorts.com
Facebook: Anya Resort & Residences, Tagaytay (@AnyaTagaytayResort)
Instagram: Anya Resort Tagyatay (@anyaresorttagaytay)

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SGD COFFEE ROASTERY COFFEEHOUSE

Menu by Chef Cocoy Ventura

Pâté de Poulet *(pickled mountain vegetables, brioche, stoned ground mustard, mango membrillo)*

Cordillera Mountain Salad (tender greens, haricots verts, beets, wild cucumbers, dry farmed tomatoes, hen eggs, citrus-herb dressing)

Pamora Farms Roasted Sasso Chicken (roasted seasonal vegetables, au jus)
or Bouillabaisse

Market cheeses with accoutrements

Trinidad Strawberry Shortcake or Miganardises (a collection of sweet treats)

French Wine List Available

Php 2,000.00
(Four-course menu, wines are not included.
Supplementary dishes are available for additional cost.)

53 Connecticut Street, Fox Square Building 1503, San Juan, Philippines
Contact information: 09178202175
Facebook: SGD Coffee Roastery (@SGDCoffeeRoastery)

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SPIRAL

Menu by Chef Julien Cossé

Canapés (foie gras au torchon et chutney de mangue; rillette de saumon et caviar; tarte tatin d'echalotes) ou Dôme de saumon fume et mousseline d'asperge, œuf poche
Canapes (foie gras au torchon with mango chutney, salmon rillette with caviar, shallot tatin) or Smoked salmon dome with asparagus mousseline and poached egg

Saint jacques flambées a l'anis, fondue de poireaux et tuile de sésame ou Tournedos de bœuf à basse température, fricassée de pleurotes, purée de panais au thym et sauce bordelaise
Sea scallops flambé with anise, leek fondue and sesame tuile or Slow-cooked beef tournedos with oyster mushrooms fricassee, parsnip and thyme puree, bordelaise sauce

Sélection de fromages d'artisans et pains assortis
Selection of artisan cheeses and breads

Fondant au caramel sale, pommes caramélisée au calvados, glace chocolat blanc, tuile de pomme croustillante
Salted caramel fondant with calvados caramelized apples and white chocolate gelato, apple crispy tuile

Crémant blanc de blanc Ferraud & fils, burgandy; calvados
Château la gravière, entre-deux-mers 2017, bordeaux; clarendelle inspired by haut brion, bordeaux 2014

Php 4 950 avec boissons, Php 2 950 hors boissons tarif tout compris (boissons, service et taxes)
Php 4,950 with wines, Php 2,950 without wines all included (beverages service and taxes)

Sofitel Philippine Plaza Manila, CCP Complex, Roxas Boulevard, Pasay City, Philippines
Contact information: (+632) 551 5555
Website http://www.sofitelmanila.com

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TAURO

PINTXOS - TAPAS - WINE BAR

Menu by Chef Patrice Freulson

Tomate Mozzarelle Buffalo aux basilic
Tomato Buffalo Mozzarella and fresh Basil

Souris d'agneau confit, et fruits sec
Candied lamb shank and dried fruits

Fromage de chèvre aux herbes de Provence
Goat cheese with herbes de Provence

Tarte au amande et abricot
Almond and apricot tart

Rose de Provence
Rose of Provence

Php 1,200.00 (VAT & Service charge included)

Atrium Building, Makati Avenue 1102, Manila, Philippines
Contact information: (+632) 856 2610
Facebook: TAURO Pintxos, Tapas, Wine Bar (@ThePintxosBar)
Instagram: Tauro_PintxosBar (@tauro_pintxosbar)

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VATEL RESTAURANT MANILA

Menu by Chef Pierre Cornelis

Crème *of Kesong Puti with Paris Mushroom topped with truffle oil*
or
Prawns Thermidore "Reblochon" cheese with mixed micro green salad sprinkled with calamansi and virgin coconut oil

Batangas Beef Tenderloin wrapped in bacon, shallots and red wine sauce served with potato "Sarladaise" Style, grilled asparagus

Strawberry Don Papa Rum ice cream with almond and pistachio tuile

Php 975.00

Arellano Avenue corner Estrada St. 1004, Malate, Manila Philippines
Contact information: +639162851609
Website: https://www.hotelbenilde.com/
Facebook: Vatel Restaurant Manila (@vatelrestaurantmnl)

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Menu by Chef Richard Amado

Salade personnalisée
Salad station

Bœuf Bourguignon
Beef Bourguignon

Assortiment de fromages
Cheese platter

Assortiment de macarons
Homemade assorted macarons

Vin rouge ou vin blanc
Red wine or white wine

Tops road, Transcentral Road, Malubog 6000, Cebu City, Philippines
Contact information: +639178855935
Facebook: La Vie in the Sky (@Lavieinthesky)
Instagram: @lavieinthesky

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Milagritos

Menu by Chef John Louie Gonzaga

Coquilles Saint Jacques
Scallops Saint Jacques

Entrecôte Provençale avec Ratatouille
Sirloin Steak Provençal served with ratatouille

Fromage De Chèvre
Goat cheese

Opéra gâteau

Chardonnay (Alexis Lichine), Côtes du Rhône (Pasquier Desvignes)

Php 1,700.00 + Service charge/pax
(inclusive of 1 glass of red or white wine and 1 coffee,
price is subject for 10% service charge)

TRYP by Wyndham, 3rd floor, Seaside Boulevard corner J.W. Diokno Blvd.,
Mall of Asia Complex 1308, Pasay City, Philippines
Contact information: (+632) 840 8000
Website: www.tryp-manila.ph/milagritos
Facebook: Milagritos Restaurant (@MilagritosMNL)

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CHATEAU 1771

Menu by Chef Vicky Rose Pacheco

Garlic Mushrooms & Shrimps

Beef Tenderloin Steak with Bordelaise Sauce

Chocolate Merveilleux

Dourthe Grands Terroirs Bordeaux Blanc or
Dourthe Grands Terroirs Bordeaux Rouge

Php 1,200.00
The menu is offered as part of the Business Lunch and the wines are not included in the price

2/F One Bonifacio High Street 5th Avenue corner 28th Street Bonifacio Global City 1630, Taguig City Philippines
Contact information: +639178626467
Website: http://chateau1771.com.ph/
Facebook: Chateau 1771 (@The.Chateau.1771)
Instagram: Château 1771 (@chateau1771)
Twitter : Château 1771 (@Chateau1771)

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Petit Bistro
FRENCH TAPAS

Menu by Chef Glenda Maupin

Crevettes catalanes ail et paprika ou Bisque de crevette provençale
Garlic and Paprika shrimps from Catalunya or Provence prawn bisque

Noix de Saint Jacques Méditerranéennes or Filet de bœuf aux herbes et légumes grilles
Mediterranean scallops or Tenderloin with grilled vegetables

Gruyère, Tomme de Savoie, Bleu
Gruyère, Tomme de Savoie, Blue cheese

Crêpes Suzette flambée Grand Marnière ou Tarte Tatin flambée Calvados
Crêpes Suzette flambée Grand Marnière or Apple Tarte Tatin flambée Calvados

Mas de Cadenet Rose de Provence ou Gueule de Loup

Php 2,700.00
Le prix comprend trois verres de vin au choix pour accompagner les mets
Price is inclusive of wine pairing: three glasses of wine

Festival Mall Extension, Upper Ground Floor 1718, Alabang, Philippines
Contact information: 821 5294
Facebook: Petit Bistro (@petitbistroph)
Instagram: Petit Bistro (@petitbistro.ph)

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TITO CHEF

Menu by Chef Menoy Gimenez

Bisque de Fruits De Mer ou Soufflé au gruyère et aux épinards
Seafood Bisque or Soufflé with gruyère and spinach

Tartare de saumon ou Ratatouille
Salmon tartare or Ratatouille

Thon Niçoise ou Poulet Marsala
Seared Tuna Salad

Crème brulée ou Soufflé au chocolat
Crème brulée or Chocolate Soufflé

Vin de la Maison
House Wine

Café ou thé
Coffee or Tea

Php 1,865*

2 President's Avenue cor. Adelfa street, Tahanan Village, 1720, Paranaque, Philippines
Contact information: (+632) 738 3685
Facebook: Tito Chef Restaurant and All Things Culinary (@TitoChefRestaurant)
Instagram: Tito Chef (@titochefbfhomes)

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l'entrecôte
CORNER BAR & BISTRO

Menu by Chef Martin Kaspar

Welcome Cocktail

Salmon Carpaccio with Oysters Chive – Walnut Oil Vinaigrette Smoked Salmon Match Stick

Lamb Tenderloin in Herb Crust Rosemary Red Wine Sauce Polenta with Goat Cheese Brussels Sprouts with Smoked Bacon

Brie de Meaux with Quince

Chocolate Tart with Raspberry

Trésors de Loire Sancerre, 2015 France Sauvignon Blanc or
Ferraton Père & Fils Saint Joseph La Source, 2011 Rhone Valley, France Syrah

Php 2,345.00
Menu is VAT inclusive but subject to 10% service charge

L'Entrecôte Bistro & Upper Room
Unit A Bellagio II, Burgos Circle, Forbestown Road 1634, Taguig City Philippines
Contact information: (+632) 856 4858
Website: http://www.lentrecotemanila.com
Instagram: L'entrecôte Restaurant (@lentrecotemnl)