

1/4 Roast Chicken \$55 1/2 Roast Chicken \$98 Whole Roast Chicken (1.3kg) \$175

	Selections are offered seasonally & change daily.	\$28
	Roast Chicken Sandwich Roast Chicken, Fresh Tomatoes, Salad with Homemade Mayonnaise	\$55
	Croque Poulet Roast Chicken , Mushroom & Cheese Toast	\$58
	Chicken Salad Mix Green Salad, Roasted Chicken, Lardons, Croutons & our House Dressing	\$62
	<b>La Quiche Lorraine</b> The classic Quiche tart with Cream, Onions, Lardons & Cheese	\$45
	<b>La Quiche of the Month</b> Please ask for our current Quiche of the Month	\$45
	The Whole Quiche	\$288
)	Homemade Soup Made daily with fresh, seasonal ingredients	\$22



Side Orders

Our meals are made in small batches throughout the day in order to ensure maximum freshness & quality.

All our Quiches, Desserts and Side Dishes are Home Made.

🚺 Suitable for Vegetarian

Some dishes may contain nuts, so please check with our staff for details.

### Set Lunch AVAILABLE FROM 12PM - 2.30PM

1/4 Roast Chicken Sides Dish Of The Day

**Homemade Soup or Iced-Tea** 



## Set Meal

For Two People	\$140
1/2 Roast Chicken & 2 Portions of Side Dishes	¥
For Four People	¢260
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Whole Roast Chicken & 4 Portions of Side Dishes	

## Baguette

Mini Baguette

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#### I have a traditional Oven

- Pre-heat your oven to 160°C
- Take out the foil
- Place your Chicken in a tray with a little water at the bottom and a splash of Olive Oil on top of the Chicken
- Reheat for 10 min
- Pour the gravy on top of the chicken

#### 2 I don't have a traditional Oven

- Cut the chicken into quarters
- Pour the gravy with a little butter into a
- frying pan - Pan fry the chicken on a low heat for 5 mins
- Turn the quarters over and continue cooking
- for a further 5mins
- Micro wave forbidden
- 4 You can keep your chicken for up to 2 days in the fridge



#### 'Le Chocolate Cake' topped with Guerande salt

Slice	\$36			
Whole	400			
Dessert of the Week				
Slice	\$33			
Whole	ė a a			

Homemade Iced Tea	\$18
Limonade Lorina (330ml) / Orangina (250ml)	\$20
Evian (330ml)	\$20
<b>Coke</b> (355 ml)	\$18
Coke Zero (192 ml)	\$16
Perrier (330 ml)	\$22
Coffee	\$18

## Wines, Craft Beers, Ciders

Saint Amour (Red - 750ml)	\$148
a Croix du Pin, Sauvignon (White - 750ml)	\$148
Palm, Rosé (Pink - 750ml)	\$148
Les Menigottes, Cabernet Franc (Red - 750ml)	\$148
Sourgeuil, Cabernet Franc (Red - 375ml)	\$ 98
La Chouette, Apple Cider (330ml)	\$ 42
a Parisienne, Pale Ale Beer (330ml)	- \$ 52

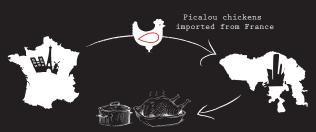
# La Rôtisserie introduces its French Chicken



Picalou grade A, corn-fed Chicken from France guarantees that the poultry you purchase is superior to standard poultry because they

are produced using traditional farming methods that ensure the poultry's welfare and help protect the environment. This way of slow breeding the chickens for 45 days (instead of 21 days for battery chickens), increase their quality & taste.





Chickens roasted in Hong Kong with LOVE !

## The Best Chicken Deserves The Best Dishes



Since 1924 Le Creuset has become the reference when it comes to cast-iron cookware, which has been

recognised for centuries as one of the best materials for cooking.

Displayed in red Le Creuset cast-iron cookware, our side dishes are an attraction on their own.
Choices include classics such as
Rotisserie Roast Potatoes, Roast
Vegetables, Mashed Potato, French
Beans, & even Ratatouille...





#### Our Shops in Hong Kong:

La Rôtisserie SHEUNG WAN G/F, 33 Hillier Street

G/F, 33禧利街, 上環

Hours: 12pm ~ 10pm Tel: 2324 1898

La Rôtisserie SAI YING PUN G/F, 71 Third Street

西營盤第三街71號地下

Hours: 12pm ~ 9pm Tel: 2857 0818 La Rôtisserie WAN CHAI G/F,19 Amoy Street

香港灣仔廈門街19號地下

Hours: 12pm ~ 9pm Tel: 2527 8777

#### Get Delivered:

www.larotisserie.com.hk/shop-menu



#### Contact us:

www.larotisserie.com.hk contact@larotisserie.com.hk

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