



LE FRANCAIS
One Bangsar,
63-F, Jalan Ara,
Bangsar Baru,
59100 Kuala Lumpur
Tel: 03- 2282 2510

Lunch: 12pm - 2.30pm
Dinner: 7pm - 10.30pm

Mon, Wed & Thu open for dinner
Fri, Sat & Sun open for lunch and dinner
Closes on Tuesdays

FANCY FRENCH RHAPSODY

Romantic French music sets the mood for the Le Francais dining experience as modern art by local artists and the chef's personal collection embellish the walls.

Text by: Adeline Hooi Photos by: Chris Yong

Diners tend to also marvel at the all-embracing wine collection from Australia and France as well as its impressive cigar collection.

Le Francais is one of several new restaurants that had turned those big bungalows at One Bangsar into classy wine and dine outlets. Only serving authentic French cuisine right from the heart and soul of France, expect the unexpected as the menu changes regularly.



Owner and head chef, Jerome Deconinck promises that at Le Francais you can have a good time with good food, good wine and good company. Having been invited by the French Embassy to head its kitchen for four years, Jerome has finally lived his dreams of opening his own restaurant.

Entrees Delight

Appetisers started with the **Poultry Puff Pastry with Truffle and Leek Cream (RM32)** and **Dill Scented Salmon Tartar with Candied Tomatoes (RM30)**.

The Puff Pastry was a hit with its frilly pastry parcels with rich chicken stuffing resting on a puddle of jewelled truffle and leek cream. The main ingredient here, truffles are the most expensive type of mushroom in the world as it can only be found under the grounds of Europe.

Another French delicacy is the Dill Scented Salmon Tartar with Candied Tomatoes. The raw salmon belly that is the richest part of the fish in Omega-3 oil had been minced and marinated with olive oil, lemon juice, capsicum, shallots and dill. The prettily presented scoops of salmon were adorned by fresh garden salad and gems of candied tomatoes.

Rolling On...

Next on the menu was the **Beef Tenderloin with Red Wine Sauce and Glazed Vegetables (RM58)**. The rich red wine sauce gave a lot of body and flavour to the tender and succulent tenderloin that lay on a bed of asparagus. On the side were little pearls of glazed vegetables - carrots and zucchini. Each bite into the meat was heaven and the vegetables were so cute that even non-vegetable eaters will polish off every morsel.

Another main to note is the **Grilled Sea Bass Fillet Served with Saffron Flavoured Tomato Puree and Roasted Baby Leek (RM46)**. This extremely fresh catch was piled onto a mountain of crunchy roasted baby leek slivers. The aromatic saffron infused tomato puree and basil oil complimented the melt-in-your-mouth sea bass fillets perfectly.

Sweet Surrender

If you are not salivating by now, you will be in a moment as I unveil the desserts.

Creme Brulee (RM26) at Le Francais is the real deal. It is made with 100% pure vanilla pods from Madagascar and you can see the tiny black flecks of vanilla in this smooth dessert. Be prepared to break a layer of sugar crystal before you reach the smooth pleasures of the creamy bottom. Its silky texture will slide down your throat so fast, leaving you craving for more.

Only for the true chocoholics is the **Chocolate Fondant with Tea Sauce and Strawberry Salad (RM30)**. This sinfully addictive darling looks just like another chocolate cupcake, but do not be deceived by looks. Force your spoon through the cake and prepare yourself for an ultimate chocolate sauce eruption. Yes my dear readers, there is a molten chocolate centre waiting to erupt and find its way into your tummies.

Living The Good Life

Here not only do you have a fine dining experience, but also enjoy the good life of exquisite wines and cigars. Le Francais boasts one of the most extensive collections of French wines and Champagne. Champagne is actually a type of white wine from the Champagne province in France. Allow the staff to recommend the perfect wine for your ultimate dining experience.

After your meal, why not sit back and enjoy a cigar from the majestic cigar cabinet while you catch up with your friends and business associates. Deep burgundy velvet curtains could be drawn to provide privacy to your quarters as you dine and catch-up on good times.

If you want a cosy get-together for 18 of your good friends, Le Francais will bring you to a private section where you can access through the back door. Alternatively if you intend to hold a private function, Le Francais will happily organise a private event where only your invited guests are allowed. The venue could accommodate 80 people at one time.

