



Le trio d'amuse-bouche

Our famous pork rillettes
Goat's cheese boursin
Duck liver Parfait

Le cappuccino de champignons

Mushroom consommé,
umami foam, parsley sponge

Le saumon Confit

Confit salmon, citrus beurre blanc,
cauliflower purée, caviar

Le saucisson brioché

Foie gras, quail and chicken terrine baked in brioche,
peppered fig, pickled rhubarb

L'agneau d'automne

Cowra lamb rump, braised shoulder,
spiced quince, Brussels spout

Le trou normand

Today's palate cleanser

Le soufflé passion

Passionfruit soufflé, chilli explosion, coconut sorbet

Le Menu Dégustation

\$120 per Person, \$80 matching wine