



Entrées

Les escargots

Six parsley and garlic buttered Burgundy snails

Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry
Cornichon, parsley, onion, capers

La soupe à l'oignon

Classic French onion soup,
Comté croutons gratiné

Le duo de porc

Pork loin and pork paupiette, quince,
Prune purée, pickled fennel, jus

Le croque-monsieur

Prawn, scallop and salmon croque-monsieur,
Avocado crème, prawn oil beurre blanc, citrus salad

Mains

Le bœuf bourguignon

Braised beef cheeks, mushroom, speck, pickled onion,
baby carrot, fennel panisse

Le soufflé sauce Nantua

Moreton bay Bug soufflé,
crustacean bisque, Bug tail and herbs salad

Les berlingots façon 'Pic'

Pumpkin and mushroom berlingot, roasted pumpkin,
Sage beurre noisette, hazelnuts

2 Course weekday lunch \$85pp

Add on :
Sides \$14

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Pommes purée

Creamy Paris mash, olive oil, chives- Add Truffle for \$10

Le brocoli

Broccoli, dill sour cream, baby capers

La salade aux herbes

Iceberg lettuce, radicchio, apple cider vinegar dressing, fresh herbs

Dessert \$25

La crème brûlée flambée au cointreau

Cointreau flame vanilla crème
brûlée

Le fondant au chocolat

Chocolate fondant, apple compote, salted caramel,
Toasted buckwheat, Pommeau de Normandie ice-cream

Le vacherin poire

Meringue cup, pear mousse, poached pear, finger lime,
Beurre noisette crumb, sage ice cream

Les fromages

Selection of French cheeses, croutons, dried
fruit