



Option A – Mon choix

\$98 per person

Choose your own entrée, main & dessert:

Entrée

La soup du Jour

Seasonal soup of the day

La Niçoise Salade

Yellow Fin tuna, green beans, tomatoes,
Soft boiled eggs, black olive tuille

Le Croque-monsieur

Foie gras chicken mouse, Pickled apricot,
Pistachio paste, toasted sourdough

Main

La Bavette grillée

Grilled beef skirt, broccolini,
foie gras

Le poisson du jour

Fresh market fish of the day,
Cooked how chef feels

Le millefeuille du Jardin

Crispy root vegetable bake, red cabbage sauce,
Preserved lemon and herb garden

Dessert

La crème brulée flambée au cointreau

Cointreau Flame vanilla crème brulée

Le dessert du jour

Juliette's inspiration of the day

Le dôme au chocolat

Chocolate mousse, caper caramel, cherries and bitter almond froth



Option B – Laissez-Faire

\$98 per person

Banquet menu – all food is shared

Entrée

Charcuterie: Selection of cured meats, saucisson, house-made pork rilette

Goat cheese boursin, beetroot crackers

Duck liver parfait, brioche toast & pickled cheery

Main

Whole ash crusted duck a l'orange & pickled red cabbage

Black Angus beef Chateaubriand, bearnaise sauce & frites

Braised peas, onion, speck

Dessert

Caramelised upside-down apple tart, vanilla and cinnamon ice-cream



Option C – Le choix du Chef

*\$120 per person
6 course degustation menu as selected by the Chef.*

Le trio d'amuse-bouche

Our famous Pork rillettes,
Goat's cheese boursin,
& Duck liver Parfait

La soupe Melon Jambon

Chilled Rock Melon Soup, Cured Ham Crisp,
Aged Balsamic jellies

La Niçoise Salade

Yellow Fin tuna, green beans, tomatoes,
Soft boiled eggs, black olive tuille

Le Croque-monsieur

Foie gras chicken mouse, Pickled apricot,
Pistachio paste, toasted sourdough

La Bavette grillée

Grilled beef skirt, broccoli,
Foie gras

Le trou Normand

Today's palate cleanser

Le soufflé a la passion

Passionfruit soufflé, coconut sorbet, chili explosion