



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

Le Tian

Chilled tomato consommé, méditerranéen terrine,
Black olive tuile, basil

Le jambon persillé

Smoked ham hock terrine, wrapped in leek,
Pickled onion and leek

La salade de crabe

Blue swimmer crab salad, saffron potato,
pickled cucumber,
Crustacean oil, crème fraîche dressing

Mains

Le poulet aux figes

Tathra Place Chicken breast, Maryland terrine,
Fig salad bay leaf jus

Le poisson du jour

Market fish à la grenobloise, fioretto,
Spinach and parsley purée

Le soufflé au fromage

Goats cheese and Comté soufflé, beetroot and fennel salad,
candied walnuts

2 Course weekday lunch \$85pp

Add on:
Sides \$14

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Les patates Gascognes

Duck fat potatoes, rosemary salt

Les haricots verts

Sauteed green beans, beurre noisette, toasted almond flakes

La salade d'endive

Witlof salad, orange and apple,
garden herbs, honey balsamic dressing

Dessert \$25

La crème brûlée flambée au cointreau

Cointreau flamed vanilla bean crème brûlée

Le Paris Brest

Choux pastry ring filled with hazelnut mousse, blackberries,
blackberry gel, smoked chocolate sorbet

La pêche Melba

Meringue cup filled with rosé poached peach,
Vanilla bean ice-cream, fresh peach, raspberry

Les fromages

Selection of French cheeses, croutons, dried fruit