



Le trio d'amuse-bouche

Smoked trout mousse, lemon gel, tartelette
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel, grilled brioche

La soupe de petits pois

Aerated green pea soup, crispy spätzle,
Spring herbs and flowers

La truite au Champagne

Confit trout and scallop mousse terrine,
Swiss chard, Champagne sauce

L'agneau des Pyrénées

White Pyrénées lamb duo, roasted rump,
Braised shoulder filled zucchini flower, cumin jus

Le pré-dessert

Palate cleanser of the day

Le soufflé a la passion

Passion fruit soufflé, chilli explosion
Coconut and kaffir lime sorbet

Le Menu Dégustation – 6 courses

Additional cheese course before dessert - \$15pp

\$130 per person



Matching wines this week

\$80 matching wine

Kir Royal
Sparkling Wine flavoured with a
Boutique Cassis Liqueur

2022 Domaine Naturaliste
“Sauvage” Sauvignon Blanc
Margaret River, WA

2022 Linear Wines
“Tumbarumba” Chardonnay,
Canberra District

2023 Tallagandra Hill
“The Great Ron” Shiraz
Gundaroo, Canberra District

2013 Jeir Station “Beagle’s Run”
Late Harvest Viognier
Canberra District

**Trio
d’amuse-
bouche**

**La soupe de
petits pois**

**La truite au
Champagne**

**L’agneau
des
Pyrénées**

**Le soufflé a
la passion**

**\$120 premium
matching wine**

NV Champagne Louis
Barthélémy “Brut Améthyste”
Aÿ -Fr

2022 Domaine Les Cascades
Corbières
Vermentino, Marsanne,
Roussanne, Muscat 🍃,
Languedoc, Fr

2021 Prosper Maufoux
“Bourgogne Blanc”
Chardonnay
St Aubin, Burgundy Fr

2021 Jean-Luc Jamet “Valine”
Syrah 🍃
Rhône Valley Fr

2004 Château d’Arche Grand
Cru Classé Semillon,
Sauvignon Blanc, Sauternes,
Bordeaux, Fr