



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

L'asperge à la lavande

New season asparagus, lavender hollandaise, Potato crumb

Le jambon persillé

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

La truite de mer confite

Confit ocean trout, beurre blanc, lemon gelée, preserved lemon

Mains

L'agneau de printemps

Herb crusted lamb rump, grilled cos, peas,
broad beans, rosemary jus

La bourride

Saffron bourride, scallop, clams, mussels,
prawn, crushed potato and aioli

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

Pommes purée

Creamy Paris mash, olive oil, chives

Les courgettes

Sauteed green courgettes and yellow squash,
basil pesto, and toasted pine nuts

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 crémeux au chocolat

Chocolate fudge cake, black peppered strawberries,
Hazelnut feuilletine, crème diplomat

L'orange sanguine

Blood orange and white chocolate mousse, orange curd,
Rhubarb sorbet, beurre noisette crumb, meringue

Les fromages

Selection of French cheeses, croutons, dried
fruit