



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 cappuccino de champignons

Mushroom consommé poured over mushroom foam,
Comté filled beignet, parsley purée

Le coq au vin

Free range chicken and foie gras terrine, red wine mirror glaze,
Caramelized onion, crispy prosciutto

Les poireaux vinaigrette

Beetroot and vodka cured trout, confit leeks,
Eshallot crème, lemon dressing

Mains

Le duo d'agneau

Roasted white Pyrenees lamb, plum, rosemary jus,
Zucchini and braised lamb shoulder roll

Le poisson du jour

Market fish served with flavours of ratatouille, sauce Vierge

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 Mont Blanc

Chestnut mousse, chestnut puree, pistachio sponge,
Blackberry coulis, meringue shards

Le vacherin aux figues

Meringue cup filled with fig compote, fig leaf ice-cream,
Hundred Acres Farm fresh figs, port and fig sauce

Les fromages

Selection of French cheeses, croutons, dried fruit