



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

La soupe du Jour

Seasonal soup of the day

La langue au Champagne

Steamed Ling fillet, sautéed spinach, Champagne velouté
Transmontanus Caviar from Kaviari

La Raviole de canard

Tathra Place confit duck raviole, fresh Bungendore truffle
Courgette nest, roasted potato consommé

Mains

La joue de boeuf

Slow cooked beef cheeks in red wine
broccoli, sour cream, capers

Le poisson du jour

Fresh market fish of the day,
cooked how chef feels

Le pithivier

Roasted mushroom and pumpkin pithivier,
pickled pumpkin and beurre noisette

2 Course weekday lunch \$75pp



Add on :
Sides \$12

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Paris mash

Creamy potato mash, chives and olive oil

Add Fresh truffle \$10

Les choux de Bruxelles

Brussels sprouts, with Comté, lemon and parsley crumb

La salade aux herbes

Iceberg lettuce, radicchio, apple cider vinegar dressing, fresh herbs

Dessert \$25

La crème brûlée flambée au cointreau

Cointreau flame vanilla crème brûlée

La dame blanche

White chocolate mousse, prune and Pedro ximenez,

Dark chocolate tuille

Le citron

Lemon and rosemary mousse, curd,

Almond crumb, verbena meringue

Les fromages

Selection of French cheeses, croutons, dried fruit