



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 de ratatouille

Ratatouille, smoked eggplant crème, basil, capsicum soup

La truite a l'escabèche

Salt and vinegar rainbow trout, horseradish cream,
Pickled vegetables

Le pâté en croûte

Quail, chicken and foie gras terrine baked in pastry,
Fig, pickled rhubarb

Mains

Le quasi d'agneau

Roasted lamb rump, braised lamb shoulder,
Davidson plum, brussels sprouts

Le soufflé sauce Nantua

Moreton bay Bug soufflé,
crustacean bisque, Bug tail and herbs salad

Les berlingots façon 'Pic'

Pumpkin and mushroom berlingot, roasted pumpkin,
Sage beurre noisette, hazelnuts

2 Course weekday lunch \$75pp



Add on :
Sides \$12

Les petits pois à la française
Green peas, braised onion, speck and lettuce

Patate Gascogne
Duck fat roasted potatoes, sea salt, rosemary

Le panier vert
Green beans, sugar snaps, courgettes, beurre noisette,
toasted almonds

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 mille-feuille
Pear and chocolate mille-feuille, nougatine, baby poached pear

Le soufflé a la passion
Passion fruit soufflé, chilli explosion
Coconut and kaffir lime sorbet

Les fromages
Selection of French cheeses, croutons, dried
fruit