



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 crème de maïs

Sweet corn mousse, vegetable granola,
Sherry vinegar caramel

Le jambon persillé

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

La salade niçoise

Tuna, green beans, olives, tomato, quail egg,
Mustard dressing

Mains

Le poulet aux abricots

Chicken breast stuffed with tarragon chicken mousse,
Cherry tomatoes, fennel vanilla purée, apricots, jus

Le poisson du jour

Fish of the day, Champagne & caviar beurre blanc,
Clams, baby vegetables, silver beet

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 Paris Brest

Choux pastry ring filled with hazelnut mousse, blackberries,
blackberry gel, smoked chocolate sorbet

Le terrarium

Lemon mousse, lime sponge, mango salsa,
white chocolate crumb

Les fromages

Selection of French cheeses, croutons, dried fruit