

# La Belle Vie

BISTRO & BAR

**BEURRE** Two medallions of New Zealand butter, slightly salted 3.00

## ENTRÉE

**SOUPE** French onion soup, truffle and gruyère cheese croutons V, GFO 16.00

**SAUMON** House cured beetroot salmon gravlax, crème fraîche, relish, reduction of balsamic GF 26.00

**CAMEMBERT** Oven melted French camembert, orange marmalade, baby cos lettuce V, GF 22.00

**GAMBAS** Grilled king prawn, gambas bisque, citron caviar GF 24.00

**FOIE GRAS** Foie gras mi-cuit, brioche toast, fig preserve GFO 34.00

**SAINT-JACQUES** Pan-seared scallops, vanilla infused oil, jambon Serano, leek fondue GF 28.00

**ESCARGOTS** Authentic whole snails cooked with garlic and butter - 6 / 12 GF 18.00 / 32.00

**CHAMPIGNONS** Roast mushrooms, smoked paprika aioli, fresh goat cheese, capsicum V, GF 22.00

## PLAT PRINCIPAL

**CANARD** Duck in 2 ways, braised leg, duck breast, orange sauce, roast mushrooms and potatoes GF 39.00

**AGNEAU** Grilled rack of lamb, Mediterranean vegetables, roasted potatoes, red wine jus, smoking thyme GF 48.00

**POISSON** Salmon baked in tin foil, beurre blanc sauce, carrot, spinach, onion GF 39.00

**ENTRECÔTE** 400g Black Angus grilled sirloin, French fries, choice of pepper sauce or red wine jus GF 62.00

**FILLET** Eye fillet, beurre café de Paris, French fries, red wine jus GF 46.00

**CAILLE** Quail marinated in Dijon mustard, creamy sauce, sweet potato, broccolini, pleurote mushroom GF 40.00

**VEGETARIEN** Seasonal vegetarian main meal available

*All of our meats and vegetables are locally sourced.*

*Please note no substitutions will be allowed.*

## SUR LE CÔTÉ

**SALADE** Baby cos lettuce salad GF 7.00

**FRITES** French fries GF 9.00

**CHAMPIGNONS** Sautéed market mushrooms GF 9.00

**RATATOUILLE** Mixed vegetable stew GF 12.00

**HARICOTS VERTS** Pan-fried green beans, garlic, butter GF 9.00

## FROMAGE

**LES 2** 22.00

**LES 3** 32.00

**Cheese selection:**

**COMTE** Hard cow cheese aged for 18 months, fruity and nutty, made in the French Jura

**BLEU D'AUVERGNE** AOC Artisan semi soft & creamy blue cheese made in the centre of France

**BRILLAT SAVARIN** White velvety mould with a soft and creamy interior, from Burgundy region (+ \$2)

## DESSERT

**CREME BRULEE** Tahitian vanilla crème brûlée GF 12.00

**TARTE** Walnut & caramel tart, yoghurt ice cream 14.00

**POIRE** French style poached pear in mulled wine, almond ice cream & candied almonds GF 14.00

**FONDANT** Melting chocolate cake, artisanal cherry ice cream - 9 min cooking 14.00