

LE MENU

89.00

5 Course Meal - for the whole table only

SAINT-JACQUE

Pan-seared scallop, vanilla infused oil, jambon Serano, leek fondue - GF

ESCARGOTS

Authentic whole snails cooked with garlic and butter - GF

MAGRET

Pan-fried duck breast, orange sauce, roast mushroom & potatoes - GF

FROMAGE

One authentic French cheese, fresh fruit; choice of: Comte, Bleu d'Auvergne, or Brillat-Savarin (+ \$2)

CREME BRULEE Tahitian vanilla crème brûlée - GF

Choice of **TARTE** Walnut & caramel tart, yoghurt ice cream

POIRE French style poached pear in mulled wine, almond ice cream and candied almonds - GF

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

ACCORD MET ET VIN Pairing wine, 5 glasses

49.00

LE P'TIT MENU

75.00

3 Course Meal - for the whole table only

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

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

CAMEMBERT Oven melted camembert, orange marmalade, baby cos lettuce

MAGRET Pan-fried duck breast, orange sauce, roast mushroom and potatoes - GF

Choice of **POISSON** Salmon baked in tin foil, beurre blanc sauce, carrot, spinach, onion - GF

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

CREME BRULEE Tahitian vanilla crème brûlée - GF

Choice of **TARTE** Walnut & caramel tart, yoghurt ice cream

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

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

ACCORD MET ET VIN Pairing wine, 3 glasses

35.00

LE VEGETARIEN

3 Course Meal - Can be paired with either Le P'tit Menu

69.00

5 Course Meal - Can be paired with either Le Menu

79.00

SOUPE

French onion soup, truffle and gruyère cheese croutons - GFO

Choice of **CAMEMBERT** Oven melted camembert, orange marmalade, baby cos lettuce - GF

CHAMPIGNONS Roast mushrooms, smoked paprika aioli, fresh goat cheese, capsicum - GF

CROZET

Alpine Crozet pasta gratin, crème fraîche, onion, leek fondue, French cheese

FROMAGE

One authentic French cheese, fresh fruit; choice of: Comte, Bleu d'Auvergne, or Brillat-Savarin (+ \$2)

CREME BRULEE Tahitian vanilla crème brûlée - GF

Choice of **TARTE** Walnut & caramel tart, yoghurt ice cream

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

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

KIDS MENU

20.00

POISSON PANE Crumbed fish, French fries

Choice of **POULET PANE** Crumbed chicken, French fries

PÂTES Crozet pasta, cream, French melting cheese

BOULE DE GLACE Two scoops of ice-cream of your choice

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

All Prices include GST.

Please note that surcharge of %15 applies on public holidays.

Bon Appétit!

GF Gluten free

GFO Gluten Free Option

V Vegetarian

LE MENU DEJEUNER

Lunch special menu - For tables of up to 20 people

2 Course meal and a glass of wine 45.00

3 Course meal and a glass of wine 55.00

Choice of **SOUPE** French onion soup, truffle and gruyère cheese croutons - V, GFO
MOULES Baked New Zealand mussels stuffed with butter and garlic, crumbs - GF
CHAMPIGNONS Roast mushrooms, smoked paprika aioli, fresh goat cheese, capsicum - V, GF
CAMEMBERT Oven melted French camembert, orange marmalade, baby cos lettuce - V, GF

Choice of **CONFIT** Braised duck leg, red wine jus, roast mushrooms & potatoes - GF
POISSON Salmon baked in tin foil, beurre blanc sauce, carrot, spinach, onion - GF
CROZET Alpine Crozet pasta gratin, crème fraîche, onion, leek fondue, French cheese - V
STEAK Eye fillet, beurre café de Paris, red wine jus, French fries - GF (+ \$7)

Choice of **CREME BRULEE** Tahitian vanilla crème brûlée - GF
POIRE French style poached pear in mulled wine, almond ice cream & candied almonds - GF
GLACE Two scoops of ice cream of your choice - GF
CAFE One regular coffee of your choice

VIN Choice of Cab Merlot, Chardonnay or Sparkling

LE MENU

89.00

5 Course Meal - for the whole table only

SAINT-JACQUE

Pan-seared scallop, vanilla infused oil, jambon Serano, leek fondue - GF

ESCARGOTS

Authentic whole snails cooked with garlic and butter - GF

MAGRET

Pan-fried duck breast, orange sauce, roast mushroom & potatoes - GF

FROMAGE

One authentic French cheese, fresh fruit; choice of: Comte, Bleu d'Auvergne, or Brillat-Savarin (+ \$2)

Choice of **CREME BRULEE** Tahitian vanilla crème brûlée - GF

TARTE Walnut & caramel tart, yoghurt ice cream

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

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

ACCORD MET ET VIN Pairing wine, 5 glasses 49.00

KIDS MENU

20.00

Choice of **POISSON PANE** Crumbed fish, French fries
POULET PANE Crumbed chicken, French fries
PÂTES Crozet pasta, cream, French melting cheese

BOULE DE GLACE Two scoops of ice-cream of your choice

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

All Prices include GST.

Please note that surcharge of %15 applies on public holidays.

Bon Appétit!