

Les Entrees

Traditional French onion soup

\$15.00

Escargots vol au vent,

creamy garlic & spinach puree

\$18.00

Sauteed Scallops,

*Cauliflower puree, cauliflower pickled, cauliflower couscous
beurre noir sauce*

\$26.00

Beef cheek ravioles,

sautee of shitaki mushroom, Roasted hazelnut & beef jus

\$18.00

Goat cheese croquettes,

Beetroot sponge, Beetroot crumbs, red pepper coulis & beetroot sorbet

\$18.00

Les plats

Traditional Cassoulet,

Duck leg confit, Toulouse sausage

\$39.00

21 days Aged Wakanui beef eye fillet “en crouete de Sel”,

Pumpkin puree, spicy carrots, Tartiflette gratin & rosemary jus

Served medium rare only

\$43.00

Or

21 days Aged Wakanui beef eye fillet cooked your way

Pumpkin puree, spicy carrots, Tartiflette gratin & rosemary jus

\$43.00

Fish of the day,

Tapenade crust, spinach, rice pilaf & safran sauce

\$38.00

Duck breast “à l’orange”,

Parsnip, carrots & bluechees gratin, fennel puree, creamy spinach & greens

beans

\$39.00

Lamb Striploin persillade

Garlic mash potato, beetroot fondant, thym jus

\$39.00

Ratatouille & galette millefeuille,

Brie sauce

\$28.00

Duck fat potatoes \$9.00

Vegetables of the day \$9.00

Pommes frites and ailoli \$8.00

Surprise Menu

5 Courses Surprise Menu

\$85 per person

\$115 per person-*with wine matching-*

Menus are served per table only

8 Courses Surprise Menu

\$115 per person

\$165 per person-*with wine matching-*

Menus are served per table only

The French Way

Traditional French onion soup

Gewurztraminer Réserve, Gustave Lorentz, Alsace

Escargots,

Mâcon-Villages, Cave de Lugny, Bourgogne

Goat cheese croquettes,

Beetroot sponge, Beetroot crumbs, red pepper coulis & beetroot sorbe

Metz Cuvee Anne Marie Laure, Pinot Gris, Alsace

“Trou Normand”

Cassoulet

Malbec “Le Cèdre”, Cahors

French cheeses

Domaine du Mas Blanc, Banyuls

Crêpes Suzette

*Domaine de la Pigeade,
Muscat de Beaumes de Venise
Cote du Rhone*

\$100 per person

\$150 per person-*with wine matching-*

Menus are served per table only

Les Desserts

Coconut & lemon tart,

Citrus sorbet

\$15.00

Crêpes Suzette,

Can be made gluten free!

\$15.00

Chocolate & salted caramel fondant,,

Grand Marnier parfait (10 minutes)

\$15.00

Autour de la noisette,

Feuillantine biscuit, hazelnut cream, hazelnut & chocolate beignets, Cream anglaise & hazelnut ice cream

\$15.00

Vanilla Crème brûlée,

Berry sorbet

\$15.00

Sorbet & ice cream selection,

\$15.00

Gourmandise

\$30.00 (2pax)

\$60.00 (4pax)

**Les Fromages
(French cheeses only)**

\$28.00