

LES ENTREES

SOUFFLÉ AUX FROMAGES V GF
Twice cooked three cheese soufflé

SOUPE À L'OIGNON
French onion soup with gruyère crouton

NOIX DE SAINT-JACQUES AU POTIRON DF GF
Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

DÔME DE SAUMON FUMÉ, RÉMOULADE DE CRABE GF
Dome of smoked salmon, crab and celeriac remoulade served
with avocado salad

BEIGNETS DE FLEURS DE COURGETTE V
Zucchini flower stuffed with creamy goat cheese, crumbed and served
with red pepper coulis and Salsa Verde

PARFAIT DE FOIE DE CANARD (GF if served with GF bread)
Duck liver parfait with French baguette Melba toast and grape chutney

LES ACCOMPAGNEMENTS : \$10

French fries V GF

Potato mash with lashings of cream and butter V GF

Sautéed green beans with grain mustard V GF

Mixed leaf salad with French échalots dressing V GF DF

Vegetarian V Dairy free DF Gluten free GF

LES PLATS DE RESISTANCE :

TARTE AUX CHAMPIGNONS V
Wild mushrooms tart with a rocket salad

CONFIT DE POULET GF DF
Roasted confit free-range chicken, ratatouille, braised cos lettuce,
tarragon jus and lemon mayonnaise

SOURIS D'AGNEAU A LA MAROCAINE DF GF
Moroccan braised Junee Gold lamb shank, Dukkah dusted sweet potato,
mint, pomegranate and pistachio

CANARD EN CROÛTE
Duck and Pinot Noir pie with melted brie under a puff pastry crust

FILLET DE SAUMON A LA TOMATE GF DF
Atlantic salmon fillet, tomato jam, kale chips, Jasmin rice

JOUE DE BOEUF BOURGUIGNON GF DF
Braised beef cheeks, red wine sauce with a touch of dark chocolate and
chilli,
served with Vichy carrots and potato rosti

STEAK AU POIVRE VERT GF
Beef fillet, flambéed in Cognac, green pepper and cream sauce
with gratin Dauphinois

LE DESSERT :

ASSIETTE GOURMANDE :
Mini crème brûlée, chocolate mousse, caramel éclair, macaron and lemon
meringue tart