

CLAIRE'S KITCHEN AT LE SALON

WELCOME BACK...

SPECIAL COCKTAILS: \$18

• POST-QUARANTINE:

Grey Goose Vodka, Lychees, Malibu and a touch of lime

• #WERINTHISTOGETHER

Chilli infused Tequila, Violette liquor, Cointreau, a touch of lime and Agave syrup

SET PRICED \$85 P/P INCLUDING YOUR CHOICE OF:

ENTREE, MAIN & DESSERT

OR

COCKTAIL (or GLASS OF WINE), ENTREE & MAIN

OR

COCKTAIL (or GLASS OF WINE) MAIN & DESSERT

LE MENU

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 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 dressing and brioche crouton

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 EN PETIT POT (GF with GF bread)
Duck liver parfait with French baguette Melba toast and grape chutney

ESCARGOTS BOURGUIGNONS GF
1 dz Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE (GF with GF bread)

"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it (raw) with condiment and toasted French baguette

LES ACCOMPAGNEMENTS

POMMES FRITES, French fries \$8.00

PUREE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$10

HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$10

SALADE VERTE Mixed leaf salad with French échalots dressing GF \$10

LES PLATS DE RESISTANCE

TARTE AU CHEVRE V
French goat cheese and roasted tomato tart with a little green salad

BLANQUETTE DE POULET GF
Ragout of free-range chicken, leek, button mushroom, carrot, celery, the broth finished with cream served with buttered rice

CARRE D'AGNEAU
June Gold lamb rack (cooked pink), pea and échalots puree, braised celeriac and field mushroom, reduced lamb jus

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

CABILLAUD A L'ARMORICAINE GF
Poached snapper filler, steamed mussels and prawns in a creamy fish fumet with a touch of saffron and curry, served with steamed Jasmine rice

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

CHATEAUBRIAND BÉARNAISE GF
Beef tenderloin wrapped in prosciutto, with Béarnaise sauce, potato mash and green beans

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

(Our grass-fed beef is from Greenham organic farm in Tasmania)

Vegetarian V

Gluten free GF

LES DESSERTS

- BELGIAN CHOCOLATE MOUSSE
- CREME CARAMEL
- APPLE TARTE TATIN
- BLOOD ORANGE SORBET WITH A SHOT OF VODKA
- VANILLA BEAN CRÈME BRULEE WITH BRANDIED KUMQUATS
- PLATEAU DE FROMAGE: Camembert, Fourme d'Amber, Chèvre and Comté