

Bastille Day Menu

Lunch

2 courses \$55pp/3 courses \$69pp

Dinner

3 courses \$69pp

Dress Code:
FRENCH!

Les Entrees

LE FOIE GRAS * +\$10

Pan Seared foie gras, sauternes onions, raspberry dressing and brioche

LES SAINT JACQUES POÊLÉES

Pan Seared scallops, pea puree and crispy pancetta

LE SOUFFLE TRADITIONEL A L'OIGNION

Twice baked traditional french onion souffle

LES ESCARGOTS EN CROUTE A L'AIL

Sauteed garlic snails served with puff pastry

Les plats principaux

LE POISSON DU JOUR SAUCE GRENOBLOISE

Pan seared fish of the day, fondant potatoes, broccolini and "grenobloise sauce" capers, parsley, lemon and brown nut butter

LE STEAK FRITE BEARNAISE

Grilled rump, bearnaise, shoestring fries and salad

LE COQ AU VIN

Braised red wine chicken with lardons, mushrooms, onions, served on paris mash

FLEURES DE COURGETTES FARCIES ET RATTATOUILLE

Ricotta stuffed zucchini flowers, ratatouille and potato gratin

Les desserts

LA CREME BRULEE TRADITIONNELLE

Traditional vanilla creme brulee

LA TARTE TATIN

Apple tart tatin, brown sugar ice cream

LE FONDANT AU CHOCOLAT

Warm chocolate fondant, vanilla bean ice cream

Add on cheese to share \$10pp

LA SELECTION DE FROMAGES

3 cheeses with apple, walnut and green leaves

