



“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple ~ Shaken with Fresh Lime \$18

“ELDERFLOWER FRENCH 75”

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs Sparkling \$18

L' ENTRÉE

Zucchini Flower, Goats Cheese, Orange, Beetroot & Salted Walnut Salad

Citrus Cured Ocean Trout, Spiced Avocado & Prawn Beignets

Quail Ballantine, Boudin Noir, Asparagus & Salted Grapes

French Onion Soup & Aged Gruyere Crouton

PLAT PRINCIPAL

Snapper Fillet, Sweetcorn & Mussel Risotto ~ Crab Bisque

Salmon, Petits Pois à La Francaise, Bacon & Champagne Veloute

Duck Confit, Fermented Cabbage, Mustard Pears, Pancetta & Watercress Salad

Beef Fillet, Wilted Spinach, Pommes Lyonnaise & Béarnaise ~ \$10 supplement

GARNITURE

Baby Cos & Fine Herb Salad 8 ~ Spring Greens Almond Beurre Noisette 9

Pommes Frites 9 Cauliflower & Leek Gratin 12

LES DESSERTS

Mango Souffle & Passionfruit Ripple Glacée

Profiteroles au Chocolat, Grand Marnier, Raspberries & Pistachio Brittle

Honeycomb & Strawberry Bombe Alaska

Apple Tarte Fine, Caramel & Vanilla Bean Ice Cream

2 courses 60 3 courses 72

Amex surcharge 3%