



“FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple – Shaken with Fresh Lime \$16

L' ENTRÉE

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

Scallop Ceviche, Spanner Crab, Preserved Lemon, Dill & Cucumber

Air Dried Kobe Beef, Black Garlic & Pickled Wood Mushrooms

Quail Ballantine, Boudin Noir, Chestnuts & Roasted Fig

PLAT PRINCIPAL

Blue Eye Cod, Bacon, Petit Pois a la Francaise & Champagne Veloute

Salmon, Baby Artichokes, Roasted Peppers & Preserved Lemon Butter

Duck Confit, French Onion Puree & Endive Marmalade

Beef Fillet 200gm, Wilted Spinach, Spanish Onions & Café De Paris ~ \$8 supplement

GARNITURE

Mixed Leaf Salad, Summer Greens Almond Beurre Noisette,

Pommes Frites, Cauliflower & Leek Gratin

LES DESSERT

Raspberry Soufflé & Raspberry Ripple Glacé

Pavlova, Champagne Jelly, Mango, Blue Berries & Pistachio Brittle

Chocolate Mousse, Berry Sorbet & Rose Fairy Floss

Fromage ~ Bleu d'Auvergne ~ France & Lavoche

2 Courses 55 3 Courses 68 Sides 8.5

3% amex sur charge