



“VEGETARIAN MENU”

“FRENCH MARTINI”

Grey Goose Vodka, Chambord, Pineapple & Lime \$21

“ELDERFLOWER FRENCH 75”

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs Sparkling \$21

Vegetarian Dishes Are Available As An Entrée Or A Main Course

Zucchini Flower, French Goats Cheese, Roasted Beetroot & Salted Walnuts
Crisp Halloumi, French Onion Puree, Baby Artichokes, Romesco & Roasted Peppers
Truffled Wood Mushroom Risotto

Panache of Roasted Summer Vegetables & Watercress Salad (30 Min)

SIDES

Baby Cos & Herb Salad 10 ~ Summer Greens Almond Beurre Noisette 12

Pommes Frites 12 ~ Cauliflower & Leek Gratin 16

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Ice Cream

Honeycomb Bomb Alaska, Passion Fruit, Caramelized Banana & Pistachio

Apple Tarte Fine, Caramel & Tahitian Vanilla Bean Ice Cream

Dark Chocolate Mousse, Raspberries & Crystalized Rose Petals

2 Courses 72 3 Course 86

Card surcharge 1.1% Amex 3%