

ENTRÉES

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| Escargots à la Bourguignonne (6 /12) | \$21/\$35 |
| Burgundy snails, roasted with garlic and parsley, served with mushrooms, red wine jus and baguette | |
| Foie gras de canard, figue et fleur de sel GFO | \$35 |
| Duck liver terrine, baguette, fig jam | |
| Soufflé aux 2 fromages V | \$29 |
| Emmental and goat cheese soufflé | |
| Gratinée à l'oignon GFO, V | \$22 |
| French onion soup, cheesy bread | |
| Coquilles Saint-Jacques GF | \$25/\$42 |
| Seared scallops, pea purée, sea lettuce | |
| Champignons GF, V | \$26 |
| Field mushroom, mushroom sauce, fresh almond | |
| Tartare de boeuf GFO | \$26/\$42 |
| Raw beef tenderloin steak tartare mixed with capers, onion and cornichons, served with baguette | |
| Planche de fromage GFO/V | \$39 |
| Various tasty French Cheeses to share, served with marinated olives and baguette | |

TO SHARE

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| Châteaubriand | \$120 |
| Slow roasted beef eye fillet (400g), served with peppercorn sauce | |
| Epaule d'agneau 18h , | \$90 |
| 18 hours slow cooked lamb shoulder, served with lamb jus | |
| Demi Canard | \$78 |
| Half Duck (breast and comfit leg), served with duck jus | |

SIDES GF

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| Ratatouille, french veggie stew | \$12 |
| Gratin Dauphinois, oven baked sliced potato gratin | |
| \$14 | |
| Purée de pomme de terre, mash potato | \$12 |
| Pomme de terre sautées à la graisse de canard, duck fat potatoes | |
| \$14 | |
| Broccolini, roasted with fresh almond and lemon | \$12 |
| Frites, Parmesan, French fries with Parmesan | \$14 |

Salade verte, mix leave salad

\$12

MAINS

Filet d'agneau *GF*

\$49

Lamb backstrap, ratatouille, chickpeas purée and lamb jus

Bœuf bourguignon *GF*

\$45

Classic French beef stew, 12 hours slow braised in red wine, served with potato purée, vegetables and beef jus.

Steak-Frites, sauce poivre *GF*

\$55

Marble score 6+ 250g Tajima Wagyu rump, fries, house salad, peppercorn sauce

Filet mignon de porc en croûte d'herbe *GF*

\$45

Herbs crusted grilled pork tenderloin, carrot purée, comfit carrot and pork jus

Suprême de poulet au vin jaune *GF*

\$45

Slow cooked chicken supreme, Creamy mushroom and vin jaune sauce, served with potato gratin dauphinois

Poisson du jour grillé *GF*

\$45

Grilled Market fish served with braised leeks, fennel, spinach, saffron butter sauce

Bouillabaisse *GFO*

\$49

Traditional seafood stew, Pernod liqueur, saffron, served with baguette

Ratatouille *GFO / VE*

\$32

Traditional vegetarian stew served with fries & baguette

DESSERTS

Fondant au Chocolat

\$16

Served with vanilla ice-cream

Perfect Wine Match: Rasteau

Crème Brûlée *GF*

\$16

Traditional vanilla crème brûlée

Perfect wine match: Muscat

Tarte Tatin

\$19

Caramelized apple tart, served with a scoop of vanilla ice-cream

Perfect wine match: Muscat

Affogato *GF*

\$19

Double shot coffee, vanilla ice-cream & Frangelico liqueur

*Allergy Notes: Menu items may contain or come in contact with the following allergens: wheat, peanut, tree nut, egg, milk, soy, sesame. If you suffer of any allergy, please let us know, we will do our best to accommodate you.