

ENTRÉES

Escargots à la Bourguignonne (6 /12)

\$23/\$35

Burgundy snails, roasted with garlic and parsley, served with mushrooms, red wine jus and baguette

Soufflé aux 2 fromages V

\$29

Emmental and goat cheese soufflé

Salade Niçoise GF

\$27

Seared tuna, potato, green beans, cherry tomato, olives, capers and half "mollet" egg

Coquilles Saint-Jacques GF

\$29/\$45

Seared scallops, pea purée, sea lettuce

Champignons GF, V

\$26

Field mushroom, mushroom sauce, fresh almond

Tartare de boeuf GFO

\$28/\$44

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

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

\$85

Half Duck (breast and comfit leg), served with duck jus

SIDES GF

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 chat 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 <i>GF</i>	\$49
Lamb backstrap, ratatouille, chickpeas purée and lamb jus	
Bœuf bourguignon <i>GF</i>	\$45
Classic French beef stew, 12 hours slow braised in red wine, served with potato purée, vegetables and beef jus.	
Steak-Frites, sauce poivre <i>GF</i>	\$58
Marble score 6+ 250g Tajima Wagyu rump, fries, peppercorn sauce	
Filet mignon de porc en croûte d'herbe <i>GF</i>	
\$45	
Herbs crusted grilled pork tenderloin, carrot purée, comfit carrot and pork jus	
Suprême de poulet au vin jaune <i>GF</i>	\$45
Slow cooked chicken supreme, Creamy mushroom and vin jaune sauce, served with potato gratin dauphinois	
Poisson du jour grillé <i>GF</i>	\$45
Grilled Market fish served with braised leeks, fennel, spinach, saffron butter sauce	
Bouillabaisse <i>GFO</i>	\$49
Traditional seafood stew, Pernod liqueur, saffron, served with baguette	
Ratatouille <i>GFO / VE</i>	\$32
Traditional vegetarian stew served with fries & baguette	

DESSERTS

Fondant au Chocolat	\$17
Served with vanilla ice-cream	
<i>Perfect Wine Match: Rasteau</i>	
Crème Brûlée <i>GF</i>	\$17
Traditional vanilla crème brulée	
<i>Perfect wine match: Muscat</i>	
Tarte Tatin	\$22

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

Perfect wine match: Muscat

DESSERT COCKTAILS

Winter in Paris

\$22

Eggnog based cocktail mixed with dark rum, apricot brandy and butterscotch liqueur. Delicious taste! Sweet & creamy - served in coupe glass

The Irish Ballerina

\$22

Baileys Irish cream mixed with Chambord raspberry liqueur, Jameson whiskey & salted caramel Monin. Sweet & creamy - served in coupe glass