

## ENTRÉES

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Escargots à la Bourguignonne (6 /12) Burgundy snails, roasted with garlic and parsley, served with mushrooms, red wine jus and baguette	\$23/\$35
Foie gras de canard, figue et fleur de sel GFO Duck liver terrine, baguette, fig jam	\$35
Coquilles Saint-Jacques <i>GF</i> Seared scallops, pea purée, sea lettuce	\$29/\$45
Tartare de boeuf <i>GFO</i> Raw beef tenderloin steak tartare mixed with capers, onion and cornichons, served with baguette	\$28/\$44
Planche de fromage <i>GFO/V</i> Various tasty French Cheeses to share, served with marinated olives and baguette	\$39

## TO SHARE

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Epaule d'agneau 18h , 18 hours slow cooked lamb shoulder, served with lamb jus	\$90
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## 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
Broccolini, roasted with fresh almond and lemon	\$12
Frites, Parmesan, French fries with Parmesan	\$14
Salade verte, mix leave salad	\$12

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## MAINS

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<b>Bœuf bourguignon</b> <i>GF</i>	\$45
Classic French beef stew, 12 hours slow braised in red wine, served with potato purée, vegetables and beef jus.	
<b>Steak-Frites, sauce poivre</b> <i>GF</i>	\$58
Marble score 6+ 250g Tajima Wagyu rump, fries, peppercorn sauce	
<b>Suprême de poulet au vin jaune</b> <i>GF</i>	\$45
Slow cooked chicken supreme, Creamy mushroom and vin jaune sauce, served with potato gratin dauphinois	
<b>Cassoulet de canard</b> <i>GF</i>	\$45
Confit duck leg served with beans, Toulouse sausage, tomato sauce, thyme, shallot and garlic	
<b>Poisson du jour grillé</b> <i>GF</i>	\$45
Grilled Market fish served with ratatouille and sauce vierge	
<b>Bouillabaisse</b> <i>GFO</i>	\$49
Traditional seafood stew, Pernod liqueur, saffron, served with baguette	
<b>Ratatouille</b> <i>GFO / VE</i>	\$32
Traditional vegetarian stew served with fries & baguette	

## DESSERTS

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<b>Fondant au Chocolat</b>	\$17
Served with vanilla ice-cream <i>Perfect Wine Match: Rasteau</i>	
<b>Crème Brûlée</b> <i>GF</i>	\$17
Traditional vanilla crème brûlée <i>Perfect wine match: Muscat</i>	
<b>Tarte Tatin</b>	\$22
Caramelized apple tart, served with a scoop of vanilla ice-cream <i>Perfect wine match: Muscat</i>	

## DESSERT COCKTAILS

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<b>Winter in Paris</b>	\$22
Eggnog based cocktail mixed with dark rum, apricot brandy and butterscotch liqueur. Delicious taste! Sweet & creamy - served in coupe glass	
<b>The Irish Ballerina</b>	\$22
Baileys Irish cream mixed with Chambord raspberry liqueur, Jameson whiskey & salted caramel Monin. Sweet & creamy - served in coupe glass	