



Eiffel Restaurant

____ FINE DINING EXPERIENCE ____

111 Haig Road, Auchenflower, QLD, 4066

Reservations 07 3870 3030

or

www.eiffel-restaurant.com.au

Fully Licensed Restaurant with BYO Policy

We offer a range of wines from France and Australia but we also accept BYO: **wine and bubbly only (no beer, no spirit, no soft drink...)**.

BYO is available:

- Tuesday to Thursday lunch and dinner,
- Friday and Saturday lunch,
- Friday and Saturday Dinner, limited to only one bottle per couple.

Chef de Cuisine: Selma POURBAIX

Autumn Menu

Entrée, Main and Dessert.....	\$70
Entrée and Main.....	\$55
Main and Dessert.....	\$55
Corkage per person.....	\$5
Cakage per person.....	\$7.5

Entrées

Escargots à la Bourguignonne en deux façons [GFOD]
snails, garlic-parsley butter, Burgundy truffle butter

Panna cotta de Saumon [GF]
salmon panna cotta, lime, saffron, passion fruit pulp, orange supremes

Terrine du Chef [GFOD]
blueberry country terrine, red onion pickles

Tartare de Boeuf traditionnel [GFOD]
hand chopped raw beef, condiments, tabasco, egg yolk, mesclun

Oeuf Parfait à la Beaujolaise [V] [GF]
perfect egg, red wine reduction, onion, mushrooms

Plats

Navarin d'Agneau [GF]

lamb stew, potatoes, carrots, onions, green beans, peas, tomato.

Pièce du Boucher, Sauce Choron [GF]

beef cut, tomato Béarnaise emulsion, potatoes Macaire, mesclun

Barramundi saisi à l'unilatéral

barramundi, seasonal vegetables, macaronis gratin, sauce vierge

Poulet Gaston-Gérard, sauce Comté [GF]

slow cooked chicken breast, arborio rice, spinach, mushroom, Comté sauce

Gnocchi d'automne [GF] [V]

polenta gnocchi, autumns vegetables, goat cheese, honey, pesto

Sides

Garden Salad [V] [GF] 9 **Duck Fat Potatoes [GF] 9**

Macaronis gratin 9 **Autumns Vegetables [V] [GF] 9**

Desserts

Crème Brûlée à la Vanille [GF] [V]

crème brûlée, vanilla, salted caramel

Fondant au Chocolat, crème anglaise mentholé [V]

chocolate lava cake, mint crème anglaise

Parfait Betterave Framboise, sirop de chocolat amer et vin rouge [GF] [V]

beetroot and raspberry ice cream, bitter chocolate and red wine syrup

Tarte Bourdaloue, Glace Vanille [V]

pear almond tart, vanilla ice cream

Assiette de Fromage [V] [GFOD]

French cheese trio

V = Vegetarian

GF = Gluten Free

GFOD = Gluten Free On Demand