

# *Mother's Day Breakfast*

## *Sunday 13th May 2018*



### **Adults - \$35 per person**

- 2 Mini Viennoiseries: mini plain croissant and mini chocolate croissant [V]
- 1 Fruit Juice of your choice [V] [GF]
- 1 Hot Drink of your choice [V] [GF]
- 1 Side Plate (Potatoes Maccare, Provençal Tomato, French Beans) [V] [GF]
- 1 Main
  - Oeuf Parfait Benedict: perfect egg, smoked salmon, Hollandaise sauce [GF]
  - or - Oeuf Parfait Florentine: perfect egg, baby spinach, Hollandaise sauce [V] [GF]

Add a Morning Dessert for \$15

- Crème Brûlée à la Vanille: crème brûlée, vanilla, salted caramel [V] [GF]
- or - Fondant Chocolat: chocolate lava cake, mint crème anglaise [V] [GF]

### **Kids - \$15 per person (under 13yo)**

- 2 Mini Viennoiseries: mini plain croissant and mini chocolate croissant [V]
- 1 Fruit Juice or Hot Drink [V]
- 1 Oeuf Mimosa: boiled egg, mayonnaise [V]
- 1 Tranche de Cake au Fromage: cheese savoury cake [V]

Add a Morning Dessert for \$15

- Crème Brûlée à la Vanille: crème brûlée, vanilla, salted caramel [V] [GF]
- or - Fondant Chocolat: chocolate lava cake, mint crème anglaise [V] [GF]

# *Mother's Day Lunch*

## *Sunday 13th May 2018*



### **Fully Licensed Restaurant with BYO Policy**

We offer a range of beers, cocktails, aperitif drinks, digestives as well as wines from France and Australia but we also accept BYO (wine and bubbly only) for Mother's Day.

### **3 Courses - \$79 per person**

BYO Corkage \$5 per person

#### **Entrée**

##### **Panna cotta de Saumon [GF]**

salmon panna cotta, lime, saffron, passion fruit pulp, orange supremes

##### **Oeuf Parfait à la Beaujolaise [V] [GF]**

perfect egg, red wine reduction, onion, mushrooms

##### **Soupe VGE (a Paul Bocuse signature dish)**

chicken consommé, julienne vegetables, truffle, puff pastry

#### **Main**

##### **Pièce du Boucher, Sauce Tartare Tomatée [GF]**

beef cut, tomato Tartare emulsion, potatoes Macaire, mesclun

##### **Choucroute de la Mer [GF]**

seafood, sauerkraut, potatoes, hollandaise sauce

##### **Gnocchi d'automne [GF] [V]**

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

#### **Dessert**

##### **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

##### **Crêpe Suzette aux Agrumes Frais, Flambée au Grand Marnier [V]**

French crepe, Grand Marnier, fresh citrus segments