

“À la Carte”

SUMMER FESTIVE DINNER

ENTRÉES

- ◆ **TARTARE DE BOEUF TRADITIONNEL** [GFOD] 18
Hand Chopped Raw Beef mixed with Baby Capers, Cornichons, Golden Shallots, Parsley, Mustard, Tabasco and Worcestershire Sauce, topped with an Egg Yolk, served with Melba Toasts and Mesclun
- ◆ **TARTARE DE BOEUF ROSSINI** [GFOD] 25
Hand Chopped Raw Beef mixed with Foie Gras, Golden Shallots, Parsley, Pepitas, Egg Yolk and Truffle Oil, served with Melba Toasts and Mesclun
- ◆ **SOUFFLÉ MAISON AUX CREVETTES - 15 MINUTES BAKING** 18
Baked Souffle with Prawns and Bisque
- ◆ **DOUZAIN D'ESCARGOTS À LA BOURGUIGNONNE** [GFOD] 16
Dozen Snails baked in Garlic and Parsley Butter, Baguette
- ◆ **CAMEMBERT FARCI AUX FIGUES** [GF] [V] 17
Roasted Camembert, stuffed with Fig, Caramelised Onions and Potatoes served with Mesclun and Walnuts

MAINS

- ◆ **BLÉSOTTO CRÉMEUX AU FROMAGE SAVOYARD** [V] 33
Wheat grains cooked like a risotto with “Abondance” French Cheese, Mushrooms, Onions, Vegetables and Truffle Oil
- ◆ **CUISSE DE CANARD BRAISÉE, SAUCE POIVRE VERT** [GF] [HOT] 36
Duck Maryland slowly cooked overnight in White Wine, Potatoes Wedges cooked in Duck Fat, Cauliflower Purée, with **STRONG** Green Pepper Sauce
- ◆ **CIVET DE SANGLIER, SAUCE GRAND VENEUR** [GF] 38
Slow Cooked Wild Boar Shoulder, Creamy Polenta, Carrot & Turnip, Traditional Cranberry Sauce
- ◆ **FILET DE BARRAMUNDI EN VIENNOISE DE PISTOU** 35
Barramundi Filet topped with Pistou Crust, Quinoa, Tomato & Onion Chutney, Baby Spinach Salad

DESSERTS

- ◆ **CRÈME BRULÉE AU CARAMEL SALÉ** [GF] [V] 12
Traditional Vanilla flavoured Crème Brûlée with Salted Caramel
> **OPTION: Your Crème Brûlée « flambé » with Rum** +4
- ◆ **FONDANT AU CHOCOLAT, CRÈME ANGLAISE À LA CHÂTAIGNE - 10 MINUTES BAKING** 12
Chocolate Lava Cake with Chestnut English Cream
- ◆ **TARTE TATIN TRADITIONNELLE** [V] 12
Upside-down Caramelised Apple Tart with Vanilla Ice Cream
- ◆ **NOUGAT GLACÉ, COULIS DE FRAMBOISE ET PISTACHES** [GF] [V] 12
Homemade Nougat Ice Cream with Raspberry Coulis and Pistachios
> **OPTION: YOUR NOUGAT GLACÉ WITH 15ML LIQUOR OR SPIRIT SHOT (KIRSCH, VODKA, GIN, RUM)..... +4**
- ◆ **ASSIETTE DE FROMAGE 60G** [GFOD] [V] 18
French cheese (3) Assortment, Baguette

Nota Bene: For Groups over 6 persons, ask our Staff for the Group Menu

[V] Vegetarian [VOD] Vegetarian option available [GF] Gluten Free [GFOD] Gluten Free option available +\$1