

Menu "Sélection du Chef"

SUMMER FESTIVE DINNER

3 COURSES | \$55 PER PERSON

ENTRÉE

DOUZAIN D'ESCARGOTS À LA BOURGUIGNONNE [GFOD]
Dozen Snails baked in Garlic and Parsley Butter, Baguette

OR

CAMEMBERT FARCI AUX FIGUES [GF] [V]
Roasted Camembert, stuffed with Fig, Caramelised Onions and Potatoes served with Mesclun and Walnuts

MAIN

BLESOTTO CRÉMEUX AU FROMAGE SAVOYARD [V]
Wheat grains cooked like a risotto with "Abondance" French Cheese, Mushrooms, Onions, Vegetables and Truffle Oil

OR

FILET DE BARRAMUNDI EN VIENNOISE DE PISTOU
Barramundi Filet topped with Pistou Crust, Quinoa, Tomato & Onion Chutney, Baby Spinach Salad

DESSERT

CRÈME BRULÉE AU CAMEL SALÉ [GF] [V]
Traditional Vanilla flavoured Crème Brûlée with Salted Caramel
> **OPTION: Your Crème Brûlée « flambé » with Rum +4**

OR

FONDANT AU CHOCOLAT, CRÈME ANGLAISE À LA CHÂTAIGNE - 10 MINUTES BAKING
Chocolate Lava Cake with Chestnut English Cream

OR

ASSIETTE DE FROMAGE 40G [GFOD] [V]
French cheese (2) Assortment, Baguette

Nota Bene

The Menu is for one person. If you want to share the main course, « à la carte » prices will apply.
For Groups over 6 persons, ask our Staff for the Group Menu