

Bienvenue chez Selma & Ghislain Pourbaix

Melbourne Cup Lunch

elaborated by Chef Selma

Set Price Menu

Melbourne Cup Package	19
including aperitif plater & a glass of Champagne	
Entrée, Main and Dessert	53
Entrée and Main	43
Main and Dessert	40
+ extra cost on a range of dishes	

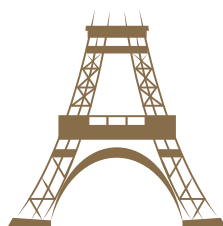
French Wines Pairing

Pairing 3 Courses	29
Pairing 2 Courses	21

Byo Corkage

Corkage per person	7
Corkage + Water per person	9
including Sparkling Purezza filtered water	

For table of 10 or more a shorter menu is available



Eiffel
Restaurant

07 3870 3030 - contact@eiffel-restaurant.com.au
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Entrées

Escargots en deux Façons +2

Snails two ways: Traditionnal (Garlic-Parsley Butter) & Champenoise (Champagne & golden shallots sabayon), Baguette

Gluten Free on Demand

Pairing Wine: Bourgogne Aligoté

Aspic de Crevettes et Saumon fumé

Prawns, Smoked Salmon, Soft-boiled Egg, Carrots, Consommé Jelly, Bisque mayonnaise

Gluten Free

Pairing Wine: Riesling

Tartare de Boeuf à l'Oriental

Hand Chopped Raw Beef, Chick Peas, Sultanas, Parsley, Golden Shallots, Hot Chili Sauce, Worcestersire Sauce, Egg Yolk, Mesclun

GF on Demand

Spicy Dish

Pairing Wine: Côtes du Rhône

Soufflé de Tomyère Affinée du Jura

Cheese Soufflé, Tomato Juice, Parsley Olive Oil

Vegetarian

15min baking

Pairing Wine: Beaujolais Villages

Carpaccio de Canard à l'Orange +3

Duck Breast Carpaccio marinated in a Five Spices Brine, Orange Gastrique Sauce

Gluten Free

Pairing Wine: Buzet

Mains

Cabillaud en Viennoise de Citron Vert

Cod Fillet, Lime Crust, White Kidney Beans, Creamy Coconut Sauce, Baby Spinach and Coriander

GF on Demand

Pairing Wine: Pouilly Fumé

Fillet Mignon de Porc, Jambon Serrano et Piperade

+2

Porc Fiet, Serrano Ham, Capsicum Ratatouille, Potatoes Wedges

Gluten Free

Pairing Wine: Côtes du Rhône

Risotto Poireaux-Oignon, Chèvre et Pignons de Pin

Leek, Onion and Goat Cheese Risotto, Roasted Pine Nuts & Lemon

Vegetarian & Gluten Free

Pairing Wine: Coteaux d'Aix Rosé

Pièce du Boucher, Crème au Bleu

Beef Cut, Blue Cheese Sauce, Darphin Potatoes, Glazed Beetroot

Gluten Free

Pairing Wine: Saint Emilion

Chevreuril en Casserole aux Airelles

+5

Venaison Stew with Cranberries, Polenta, Baby Peas & Carrot Brunoise

Gluten Free

Pairing Wine: Pinot Noir

Sides

Duck Fat Potatoes Wedges

10

Vegetarian, Gluten Free

Chef's Vegetables

10

Vegetarian, Gluten Free

Garden Salad, French Dressing

9

Vegetarian, Gluten Free

Desserts

Crème Brûlée à la Vanille

Vanilla Crème Brûlée, Meringue Topping

Vegetarian & Gluten Free

Pairing drink: Wild Plum Eau de Vie 20ml

Enjoy it Flambé with Rum +4

Nougat Glacé aux Pistaches, Coulis de Framboise

Honey and Pistachios Homemade Ice cream, Raspberry Coulis

Vegetarian & Gluten Free

Pairing drink: Raspberry Eau de Vie 20ml

Tarte Chocolat et Épices de Noël

Chocolate and Christmas Spices Tart

Vegetarian

Pairing drink: Elixir d'Orange 20ml

Assiette de Fromage de France

French Cheese Plater

Vegetarian, GF on demand

Pairing drink: Sauternes 60ml

Enjoy it Flambé with Calvados +4

Mont Blanc

Chestnut Mousse, Crème Chantilly, Meringue

Vegetarian & Gluten Free

Pairing drink: Lillet Red, White or Rosé 60ml