

Bienvenue chez Selma & Ghislain Pourbaix

# Spring Group Menu

elaborated by Chef Selma

## Set Priced Menu

Entrée, Main and Dessert	70
Entrée and Main	58
Main and Dessert	55

**Festive Season is coming and extra cost may apply to certain dishes (see menu items)**

## Byo Corkage

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

## French Wines Pairing

Pairing 3 Courses + Champagne	39
Pairing 2 Courses + Champagne	31
Pairing 3 Courses	29
Pairing 2 Courses	21



**Eiffel**  
Restaurant

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## Entrées

**Escargots en deux Façons GFOD** +2  
Snails two ways: Traditionnal (Garlic-Parsley Butter) & Champenoise (Champagne sabayon), Baguette

**Soupe de Chou-Fleur Truffée et Chocolat Noir VOD / GFOD**  
Cauliflower Soup, Hot or Cold, Truffle Oil, Dark Chocolate, Croutons, Pancetta Crisp

**Aspic de Crevettes et Saumon fumé GF**  
Prawns, Smoked Salmon, Soft-boiled Egg, Carrots, Consommé Jelly, Bisque mayonnaise

## Mains

**Cabillaud en Viennoise de Citron Vert GFOD**  
Cod Fillet, Lime Crust, White Kidney Beans, Creamy Coconut Sauce, Baby Spinach and Coriander

**Parmentier de Canard GF**  
Duck Confit Cottage Pie, Carrot and Orange Velouté, Mesclun

**Souris d'Agneau Épicée GF**  
Slow Cooked Lamb Shank, Spices, Quinoa & Ratatouille

**Risotto Poireaux, Oignon, Chèvre et Pignons de Pin V / GF**  
Leek, Onion and Goat Cheese Risotto, Roasted Pine Nuts

## Sides \$9 each

Potatoes Wedges

Garden Salad

Chef's Vegetables

## Desserts

**Crème Brûlée a la Vanille V / GF**  
Vanilla Crème Brûlée, Meringue Topping

**Parfait Stracciatella, Sirop de Cerises Noires V / GF**  
Stracciatella Parfait (Dark Chocolate Flakes), Black Cherry Syrup

**Assiette de Fromage V / GFOD**  
French cheese trio, butter, walnut, chutney, baguette