

Bienvenue chez Selma & Ghislain Pourbaix

# *Spring Menu*

*elaborated by Chef Selma*

## *Set Priced Menu*

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

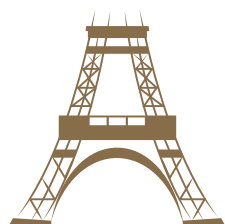
**Festive Season is coming and extra cost may apply to certain dishes (see menu items)**

## *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

+2

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

*Gluten Free on Demand*

*Pairing Wine: Bourgogne Aligoté*

### Soupe de Chou-Fleur Truffée et Chocolat Noir

Cauliflower Soup, Hot or Cold, Truffle Oil, Dark Chocolate, Croutons, Pancetta Crisp

*Vegetarian on Demand & GF on Demand*

*Pairing Wine: Pinot Blanc*

### 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*

### Aspic de Crevettes et Saumon fumé

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

*Gluten Free*

*Pairing Wine: Riesling*

## *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*

### **Souris d'Agneau Épicée**

Slow Cooked Lamb Shank, Spices, Quinoa & Ratatouille

*Gluten Free*

*Spicy Dish*

*Pairing Wine: Chinon*

### **Pièce du Boucher, Crème au Bleu**

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

*Gluten Free*

*Pairing Wine: Saint Emilion*

### **Risotto Poireaux, Oignon, Chèvre et Pignons de Pin, Citron**

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

*Vegetarian, Gluten Free*

*Pairing Wine: Coteaux d'Aix Rosé*

### **Parmentier de Canard**

Duck Confit Cottage Pie, Carrot and Orange Velouté, Mesclun

*Gluten Free*

*Pairing Wine: Buzet*

## *Sides \$9*

*Vegetarian, Gluten Free*

**Provençal Potatoes Wedges, Aigrelette Sauce**

**Garden Salad, French Dressing**

**Chef's Vegetables**

## *Coffee & Tea*

**French Coffee** 8  
Espresso shot top up with your  
choice of liquor/brandy (15ml)

### **Black Coffees**

Ristretto 3  
Espresso 3  
Long Black (2 shots) 4  
Doppio (2 shots) 4

### **Coffee Recipes**

Flat White 4  
Cappucino 4  
Latte 4  
Macchiato 4

### **Other Recipes**

Hot Chocolate 4  
Chai Latte 4  
Moccachino 5

### **Teas & Infusions**

English Breakfast Tea 4  
Earl Grey Tea 4  
Green Tea 4  
Peppermint Infusion 4  
Lemon-Ginger Infusion 4  
Camomille Infusion 4  
Lemongrass Infusion 4

### **Iced Recipes**

Iced Coffee 4  
Affogato 6

## *Digestives*

### **Brandy - 30ml**

Cognac VSOP 12  
Bas-Armagnac VS 10  
Cognac VS 10  
Fine Calvados 10

### **Dessert Wine & Blend - 60ml**

Sauternes 10  
Lillet White, Red, Rosé 10  
Muscat 9

### **Liquor - 20ml**

Fine de Bretagne 9  
Elixir d'Orange 9  
Elixir Armorik 9

### **Fine Rum - 30ml**

Old Rum - 8 years old 14  
Gold Rum - 2 years old 12

### **Fine Gin & Vodka - 30ml**

Juniper Barrel aged Gin 12  
Juniper Gin 10  
Quinoa Vodka 10

### **Whisky - 30ml**

Dervenn 13  
Single Malt Double Maturation 12  
Single Malt 11  
Blended 50% grain/50% malt 10

### **Eau de Vie - 20ml**

9  
Fruits Available: Pear Williams,  
Kirsh, Wild Plums, Raspberry,  
Cherry Plums, Wild Berries.

*More informations about digestives drinks in our Bar List*

# Desserts

## Crème Brûlée à la Vanille

Vanilla Crème Brûlée, Meringue Topping

**Vegetarian , Gluten Free**

**Pairing drink: Cherry Plum Eau de Vie 20ml**

*Enjoy it Flambé with Rum +4*

## Cheese Cake Fraise-Fenouil

Strawberries & Fennel Cheese Cake, Strawberry Coulis

**Vegetarian**

**Pairing drink: Muscat 60ml**

## Parfait Stracciatella, Sirop de Cerises Noires

Stracciatella Parfait, Dark Chocolate Flakes, Black Cherry Syrup

**Vegetarian , Gluten Free**

**Pairing drink: Kirsh Eau de Vie 20ml**

## Tarte Normande, Caramel au Beurre Salé

Apple Tart, Salted Butter Caramel, Vanilla Ice Cream

**Vegetarian**

**Pairing drink: Calvados 30ml**

*Enjoy it Flambé with Calvados +4*

## Assiette de Fromages de France

French Cheese (three), Baguette, Butter, Walnut, Chutney

**Vegetarian , GF on Demand**

**Pairing drink: Sauternes 60ml**

## *Byo Policy*

### **Fully Licensed Restaurant...**

We offer a range of wines, beers and liquors and we also accept BYO (wine and bubbly only, no beer, no spirit, no soft drink...).

### **...with all week BYO opportunity...**

- Wednesday to Saturday lunch,
- Tuesday to Thursday dinner,
- Friday & Saturday dinner, **limited to one bottle per couple.**

**BYO Corkage \$7 per person**

**BYO Corkage + Water \$9 per person**  
including Sparkling Purezza filtered water