



# Eiffel Restaurant

## Christmas Day Lunch

### First Seating (11:30am)

Table must be seated by 12:00am and freed by 1:30pm

2 Courses (Champagne, Amuse-Bouches, Main & Dessert) 99

Children (Main, Dessert & Drink) - 12yo and Under 49

### Second Seating (2:00pm)

Table must be seated by 2:30pm and freed by 5:00pm

3 Courses (Champagne, Amuse-Bouches, Entrée, Main & Dessert) 129

Children (Entrée, Main, Dessert & Drink) - 12yo and Under 59

### Byo Wines & Sparkling Wines\*

Corkage per person 9

including Sparkling Purezza filtered water

*\*Wine & sparkling wine only, no beer, spirit or soft drinks*

### French Wines<sup>æ</sup> Pairing

Pairing 4 Courses 45

Pairing 3 Courses 35

*æSome of the dessert pairing drinks are not wines but digestives drinks*

**NB: 15% Surcharge will apply on all "Bar List" and "Wine List" Beverages**

*Menu elaborated by Chef Selma*

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## Apéritif

Glass of Champagne on Arrival (or wine or beer)

3 amuse-bouches

## Entrées

### Escargots en deux Façons

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

**Gluten Free on Demand**

*Pairing Wine: Bourgogne Aligoté*

### Oeuf Parfait, Champignons Forestiers et Truffe

Perfect Egg (cooked 65 minutes at 65 degrees), Creamy Wild Mushrooms & Truffle Sauce

**Vegetarian & Gluten Free on Demand**

*Pairing Wine: Beaujolais Village*

### Noix de Saint-Jacques comme en Normandie

Scallops lightly-seared, flambé with Calvados, Apple & Cider Sauce

**Gluten Free**

*Pairing Wine: Muscadet sur Lie*

### Tataki de Canard à l'Orange

Duck Breast Tataki marinated in a brine, Orange Supremes, Baby Spinach, Orange Gastrique Sauce

**Gluten Free**

*Pairing Wine: Buzet*

## Mains

### Cabillaud en Habits de Noël

Cod Fish in "Santa Cloth": Cod Fish, topped with Black Olive Viennoise, Tomato & Onion Compoté, Tricolor Quinoa and Feta Cream

**Gluten Free on Demand**

*Pairing Wine: Pouilly Fumé*

### Mille-Feuilles, Chèvre et Légumes d'été

Goat cheese and Summer Vegetables Mille-Feuilles (puff pastry layers)

**Vegetarian**

*Pairing Wine: Coteaux d'Aix Rosé*

### Dinde farcie au Canard

Turkey Breast rolled and stuffed with Duck Meat & Truffle Pesto, Potatoes Wedges, Fennel, Onion, Chestnut & Walnut Mix, Chef's Sauce

**Gluten Free**

*Pairing Wine: Saint Emilion*

### Chevreuril en Casserole aux Airelles

Venaison Stew with Cranberries, Polenta, Edamame & Carrot Brunoise

**Gluten Free**

*Pairing Wine: Pinot Noir*

## Sides

**Duck Fat Potatoes Wedges** 12

*Vegetarian, Gluten Free*

**Chef's Vegetables** 12

*Vegetarian, Gluten Free*

**Garden Salad, French Dressing** 12

*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, Orange Supremes, Vanilla Ice cream

*Vegetarian*

*Pairing drink: Elixir d'Orange 20ml*

**Mont Blanc**

Chestnut Mousse, Crème Chantilly, Meringue

*Vegetarian & Gluten Free*

*Pairing drink: Lillet Red, White or Rosé 60ml*

**Assiette de Fromage de France**

French Cheese Plater, Fig Chutney

*Vegetarian, GF on demand*

*Pairing drink: Sauternes 60ml*