

Bienvenue chez Selma & Ghislain Pourbaix

The Festive Menu

elaborated by Chef Selma

Set Priced Menu

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

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

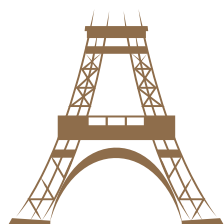
Byo Corkage

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	27
Pairing 2 Courses	18

**Some of the dessert pairing drinks are not wines but liquors*



**Eiffel
Restaurant**

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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

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 120ml**

Carpaccio de Canard à l'Orange +3
Duck Breast Carpaccio marinated in a Five Spices Brine, Orange Gastrique Sauce
Gluten Free Pairing Wine: **Buzet 120ml**

Tartare de Boeuf Rossini +4
Hand Chopped Raw Beef, Parsley, Golden Shallots, Almonds, Mustard, Worcestershire Sauce, Truffle Oil, Egg Yolk, Duck Foie Gras, Mesclun, Melba Toasts
Gluten Free on Demand Pairing Wine: **Côtes du Rhône 120ml**

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 120ml**

Noix de Saint-Jacques comme en Normandie +3
Scallops lightly-seared with Calvados, Apple & Cider Sauce
Gluten Free Pairing Wine: **Muscadet sur Lie 120ml**

Festive Season Special Entrée

Foie Gras de Canard Maison 30g +9
Homemade Duck Foie Gras by Chef Selma: seasoned and cooked with Armagnac and Lillet ; Bread Roll, Fig Chutney
Gluten Free on Demand Pairing Wine: **Sauternes 60ml**

Mains

Cabillaud en Habits de Noël

Cod Fish in "Santa Cloth": Cod Fish, Black Olive Crust, Tomato & Onion Compoté, Tricolor Quinoa and Feta Emulsion

Gluten Free on Demand

Pairing Wine: **Pouilly Fumé 120ml**

Dinde farcie au Canard

+5

Turkey Breast rolled and stuffed with Duck Meat & Truffle, Fennel, Chestnut & Walnut Mix, Duck Fat Potatoes Wedges

Gluten Free

Pairing Wine: **Chinon 120ml**

Chevreuil en Casserole aux Airelles

+5

Venaison Stew with Cranberries, Polenta, Edamame & Carrot Brunoise

Gluten Free

Pairing Wine: **Pinot Noir 120ml**

Mille-Feuilles Fromage de Chèvre et Légumes d'été

Goat cheese & Summer Vegetables Mille-Feuilles (puff pastry)

Vegetarian

Pairing Wine: **Coteaux d'Aix Rosé 120ml**

Filet Mignon de Porc, Jambon Serrano et Piperade

+3

Pork Filet, Serrano Ham, Capsicum Ratatouille, Sweet Potatoes & Potatoes Mash

Gluten Free

Pairing Wine: **Saint Emilion 120ml**

Sides

Duck Fat Potatoes Wedges, Aigrelette Sauce

10

Gluten Free

Chef's Vegetables

9

Vegetarian, Gluten Free

Garden Salad, French Dressing

8

Vegetarian, Gluten Free

Bread Roll (The first one is complimentary)

3

Vegetarian

Desserts

Crème Brûlée à la Vanille

Vanilla Crème Brûlée, Meringue Topping

Vegetarian , Gluten Free

Pairing drink: Quech Eau de Vie 20ml

Enjoy it Flambé with Rum +4

Mont Blanc

Chestnut Mousse, Crème Chantilly, Meringue

Vegetarian & Gluten Free

Pairing drink: Lillet Red, White or Rosé 60ml

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

Vegetarian

Pairing drink: Elixir d'Orange 20ml

Assiette de Fromages de France

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

Vegetarian , GF on Demand

Pairing drink: Sauternes 60ml

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