

Bienvenue chez Selma & Ghislain Pourbaix

# Group 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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# *Lunch with us!*

Available Wednesday to Friday only

## *A la Carte!*

		with a glass of wine
1 Course	35	42 <sup>Δ</sup>
2 Courses*	45	52 <sup>Δ</sup>
3 Courses*	55	62 <sup>Δ</sup>

with Complimentary Coffee of your choice

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*\* can only include one main*

*Δ wine or sparkling wine, excluding Champagne*

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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 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*

**Oeuf Parfait, Champignons Forestiers et Truffe**  
Perfect Egg (cooked 65 minutes at 65 degrees), Creamy Wild Mushrooms & Truffle Sauce

*Vegetarian & GF on Demand*

*Pairing Wine: Beaujolais Village 120ml*

## 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*

**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

<b>Duck Fat Potatoes Wedges, Aigrelette Sauce</b>	<b>10</b>
<i>Gluten Free</i>	
<b>Chef's Vegetables</b>	<b>9</b>
<i>Vegetarian, Gluten Free</i>	
<b>Garden Salad, French Dressing</b>	<b>8</b>
<i>Vegetarian, Gluten Free</i>	
<b>Bread Roll</b> (The first one is complementary)	<b>3</b>
<i>Vegetarian</i>	

## Desserts

### **Crème Brûlée à la Vanille**

Vanilla Crème Brûlée, Meringue Topping

*Vegetarian & Gluten Free*

*Pairing drink: Quech Eau de Vie 20ml*

### **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*

### **Assiette de Fromages de France**

Selection of three French Cheese

*Vegetarian, GF on demand*

*Pairing drink: Sauternes 60ml*

## Coffee & Tea

<b>French Coffee</b>	8
Espresso shot top up with your choice of liquor/brandy (15ml)	
<b>Black Coffees</b>	
Ristretto	3
Espresso	3
Long Black (2 shots)	4
Doppio (2 shots)	4
<b>Coffee Recipes</b>	
Flat White	4
Cappucino	4
Latte	4
Macchiato	4
<b>Other Recipes</b>	
Hot Chocolate	4
Chai Latte	4
Moccachino	5
<b>Teas &amp; Infusions</b>	
English Breakfast Tea	4
Earl Grey Tea	4
Green Tea	4
Peppermint Infusion	4
Lemon-Ginger Infusion	4
Camomille Infusion	4
Lemongrass Infusion	4
<b>Iced Recipes</b>	
Iced Coffee	4
Affogato	6

## Digestives

<b>Brandy - 30ml</b>	
Cognac VSOP	12
Bas-Armagnac VS	10
Cognac VS	10
Fine Calvados	10
<b>Dessert Wine &amp; Blend - 60ml</b>	
Sauternes	10
Lillet White, Red or Rosé	10
Muscat	9
<b>Liquor - 20ml</b>	
Fine de Bretagne	9
Elixir d'Orange	9
Elixir Armorik	9
<b>Fine Rum - 30ml</b>	
Old Rum - 8 years old	14
Gold Rum - 2 years old	12
<b>Fine Gin &amp; Vodka - 30ml</b>	
Juniper Barrel aged Gin	12
Juniper Gin	10
Quinoa Vodka	10
<b>Whisky - 30ml</b>	
Dervenn	13
Single Malt Double Maturation	12
Single Malt	11
Blended 50% grain/50% malt	10
<b>Eau de Vie - 20ml</b>	9
Fruits Available: Pear Williams, Kirsh, Wild Plums, Raspberry, Cherry Plums, Wild Berries.	

*More information about digestives drinks in our Bar List*