

Menu du 14 juillet 75 pp

Apéritif Baron Jacques Blanc de Blancs

Entrée

Soupe à L'oignon

Traditional French onion soup, gratinated Gruyère, sourdough croûtons

Escargots des Tropiques

Escargots in garlic cream, a hint of chilli, lardons, potatoes, & herb baguettine

Saumon durci maison

Home cured Tasmanian salmon, potato, beetroot, carrots & boiled egg salad,

Gâteaux de crabe

Savoury crab gateaux, chive & lime mayonnaise, tomato salsa

Parfait de volaille

Chicken liver parfait preserved with orange & fresh thyme butter, with sourdough bread

Plat de Résistance

Confit de canard

Confit of duck leg, herbs & spices, herbed potato purée, crispy lardons

Joues de boeuf à la bourguignonne

Slow cooked beef cheeks, red wine, truffled potato purée

Bouillabaisse

Seafood, in an aromatic broth, salmon, prawns, mussels, barramundi, rouille & fresh baguette

Selle d'agneau

Roasted lamb rump with sea salt and rosemary, Ratatouille & rosemary jus

Dessert

Tarte Tatin

Caramelised apple cooked in puff pastry, crème Anglaise, vanilla ice cream

Pudding de Dattes

Date pudding with butterscotch sauce

Crêpe Suzette

French crêpes, Grand Marnier syrup & salted caramel ice cream

