



Déjeuner Wednesday to Friday

On arrival Baron Jacques Mousseux

Foie gras (GF Optional)

Duck foie gras, raspberry jelly, sun dried tomato jam, pickles

Empanadas du Chef (GF)

Colombian style empanadas with a French touch, duck confit, Dijon mustard dressing

Crêpes aux crevettes ou aux escargots

Savoury crêpes with:

Garlic prawns, chorizo, chilli, & parsley butter

Or

Escargots, garlic, parsley & lardons cream, hint of chilli

Soufflé au fromage (V & GF)

Twice baked Gruyère soufflé, creamed spinach

Plat

Spécialités Françaises

Joues de Boeuf à la Bourguignonne (GF)

Slow cooked beef cheeks, red wine, truffled potato purée

Confit de Canard (GF)

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

Poulet CordonBleu

Chicken Cordon Bleu, serrano ham, gruyere and mushroom sauce

Steak & frites

Chef's steak of the day with French fries

Plat du jour \$29.50

Not part of set formula

Our Chef's daily Pasta or Risotto dish

Dessert

Bavarois aux pistaches & litchis

Semi frozen pistachio & lychees mousse

Fondant au Chocolat et Crème vanillée (15 min preparation)

Rich chocolate fondant on crème anglaise and vanilla bean ice cream

Crêpe Suzette

French crêpes, Grand Marnier syrup & salted caramel ice cream

Trio de Glaces

3 scoops of assorted ice-creams

Pricing

2 courses \$50

3 courses \$60

Visa/ Mastercard 1% surcharge applies