

Pour Commencer...

- Rustiguette** \$3.90
Warm freshly baked baguette & French whipped butter
- Baguettine Café de Paris** \$8.50
Baguettine, Café de Paris butter
- Olives marinées (VG, GF)** \$9.50
Warm marinated mixed olives

Entrée

- Soupe à l'oignon (V)** \$16.50
Caramelised onions, Ruby Port, confit garlic and soft herb croutons & Gruyère
- Saumon durci maison (V PSC)** \$18.50
Cured salmon, Granny Smith apple, salted cucumber, ponzu, crème fraîche
- Soufflé au fromage (V & GF)** \$18.50
Twice baked Gruyère & creamed sweet leeks soufflé
- Petit Chèvre chaud (V)** \$18.50
Warm goat's cheese, seasonal greens, cherry tomatoes, toasted walnuts, chervil, shallot vinaigrette, garlic toasted baguette
(Goat's cheese may be substituted with Camembert)
- Paté de foie de canard** \$18.50
Duck liver terrine, preserved fruit, cornichons, rye toast

Dessert

- Cafémélo (GF)** \$15.50
Dome of delicious coffee mousse & caramel ganache in Chocolate coating

Mains

- Betterave en croûte (VG)** \$32
Charred beets, spinach, button mushroom duxelles, in filo pastry, smoked butternut squash
- Agneau en croûte** \$32
16 hour lamb shoulder, spinach, button mushroom duxelles, in puff pastry, smoked butternut squash, rosemary potato gratin, lamb jus
- Confit de Canard (GF)** \$32
Confit of duck leg, charred beetroot, red cabbage, choucroute, Madeira jus
- Joues de Boeuf Bourguignon (GF)** \$32
Slow cooked beef cheeks, red wine, lardons, baby heirloom vegetables, roast garlic potato purée, braised liquor jus
- Escalope de poulet** \$34
Chicken breast, tarragon and thyme farce, sage gnocchi, pickled grapes, jus gras
- Pappardelle, fruits de mer (V PSC)** \$34
Prawns, mussels, clams, market fish in roasted tomato, fennel & saffron sauce, torched rouille
- Plat d'accompagnement (Side dish)**
- Pommes frites truffées** \$10.00
French fries with truffle oil
- Haricots au beurre (V)** \$11.50
Green beans, garlic butter, almond flakes
- Gratin de Pomme de terre (V)** \$11.50
Potato au gratin
- Purée Parisienne (V)** \$11.50
Parisian style potato purée