

Menu Végétarien

Pour Commencer...

Baguettine	\$3.90
Warm freshly baked baguette & French butter	
Pain à l'ail et fines herbes	\$8.50
Homemade garlic & herb bread	
Petit pain (GF)	\$3.90
Warm freshly baked bread, French butter	
Olives marinées (VG, GF)	\$9.50
Warm marinated mixed olives	

Entrée

Crème d'amande maison (VG GF)
Creamed almonds, sesame seeds, grapes & pickled beets

Salade d'épautre (VG)
Farro mix, pistachio pesto, grilled mushrooms, heirloom tomato & micro basil

Soufflé au fromage (V GF)
Twice baked Gruyère soufflé, creamed roasted leek

Soupe de tomate (V GF, Optional VG)
Roasted tomato soup, basil oil & buffalo mozzarella

Plat (Mains)

Risotto de courge au safran (VG GF)
Roasted pumpkin risotto, saffron, parsley & pumpkin seeds

Gnocchi aux champignons (V)
Dried & fresh mushrooms, clarified butter, greens & Parmesan

Fettuccini Marie-Rose (V)

Fettuccini in Marie-Rose sauce silver beet, sun-dried tomatoes olives & Parmesan

Choufleur à la moutarde

Roasted cauliflower, mustard and onion dressing, polenta & grilled asparagus.

Plat d'accompagnement (Side dish)

Haricots au beurre \$11.50
Green beans in garlic butter, almond flakes

Carottes glacées \$11.50
Glazed pickled carrots, star anise, parsley

Gratin de choufleur \$11.50
Roasted cauliflower in mornay sauce au gratin

Purée Parisienne \$11.50
Parisian style potato purée

Dessert

Cafémélo (GF)
Dome of delicious coffee mousse & caramel ganache.

Sorbets selection (GF VG)

2 Scoops of homemade sorbets.

Tarte aux pommes (GF)

Freshly baked apple tarte, homemade sorbet

Orange caramélisée (VG)

Baked caramelised orange, coconut sorbet & berries

Choice of 2 courses \$60pp (Sunday & Public Holiday - \$66)

Choice of 3 courses \$70 pp (Sunday & Public Holiday - \$77)

Surcharge Visa Mastercard 1%

Minimum charge of 2 Courses is mandatory per adult