

Menu de Midi

\$34++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$40++ 3-course set lunch menu

ENTRÉE

Seasonal green peas soup with bacon oil (Hot or Cold) (V)

French melon & Bayonne ham salad, tomatoes & croutons

Smoked salmon & spinach quiche

French onion soup with Emmental cheese **add \$5**

Pan seared foie gras with homemade seasonal fruits jam **add \$5**

PLAT PRINCIPAL

Classic veal blanquette, pilaf rice, petit pois a la Francaise

Roasted salmon, mango & espelette pepper sauce vierge,
mash potatoes and French beans

Raviolles de Royan with beetroot cream and croutons (V)

Duck leg confit, sauteed potatoes and salad **add \$10**

Char-grilled Australian O'Connor, pasture fed Ribeye marbling grade 4,
blue cheese sauce or bearnaise **add \$15**

DESSERT

Cheese of the day

72% dark chocolate mousse

Vanilla crème brûlée

French cherries Clafoutis with vanilla ice cream

French Apricot melba with vanilla ice cream

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges