

Les Entrees

Traditional French onion soup
\$14, 50

Pan fried scallops & New Caledonia Prawns,
Garlic pea purée & crayfish sauce
\$24, 00

Onion & leek Tatin, caramelized foie gras
Duck liver vinaigrette
\$22, 50

Escargots,
Light garlic Hollandaise
\$19, 00

Pork trio,
Rillettes, pâté en croûte & pork belly confit with vanilla
\$19, 50

Lamd sweetbread ravioles,
Creamy Morel sauce
\$18, 50

Pan fried Quail,
Crispy bleue cheese and poached pear
\$23, 00

Vegetarian terrine,
Tomato and basil coulis
\$15, 00

Goat cheese soufflé,
Roasted veggies, Gruyère sauce and balsamic reduction
\$18, 00

Les plats

Traditional Cassoulet,

Duck leg confit, Toulouse sausage

\$38, 50

Braised lamb shank,

Pan fried silverbeet, confit shallots

\$36, 00

Beef fillet "...en croûte de sel" (served medium rare),

or

Beef fillet your way

Gratin Dauphinois, Ratatouille, selection of sauce

\$39, 00

Fish of the day,

Depending on the mood of the chef

\$36,00

Grilled Akaroa salmon,

Red wine lentils ragoût, beurre blanc sauce

\$35, 00

Duck breast "à l'orange",

Saladaise & roasted veggies

\$38, 00

Four spices venison leg,

Pepper sauce

\$37, 00

Mushroom crêpe and stuffed tomato

\$27, 00

Provençale ragoût

\$25, 00

...un peu plus

Green salad with French dressing-7, 00

Garlic beans with bacon-7, 00

Ratatouille-7, 00

Pommes frites and ailoli-6, 00

Les Desserts

Apple tart "Alsacienne",
Vanilla parfait, crème fraîche
\$15,00

Crêpes Suzette
\$15,00

Red wine poached pear Clafoutis,
French vanilla bean ice-cream (10 minutes)
\$15,00

Orange & chocolate Fondant,
Banana parfait (10 minutes)
\$15,00

Baba au Rhum,
Caramel crème Anglaise & cherry ice cream
\$15,00

Crème brûlée du moment
\$15,00

Gourmandise
\$26,00 (2pax) \$52,00 (4pax)

Cheese Tray (French cheese only!)
\$24,00

Chocolate ganache with cornflakes and praliné crunch,
Cranberry foam (Gluten free)
\$15,00

Surprise Menu

5 Courses Surprise Menu

-By table only-

\$85, 00

-Wine matching-

\$115, 00

8 Courses Surprise Menu

-By table only-

\$115, 00

-Wine matching-

\$165, 00

The French Way

Traditional French onion soup

Gewurztraminer Réserve, Lucien Albrecht

Escargots,

Light garlic hollandaise

Mâcon-Villages, Cave de Lugny

Onion & leek Tatin, caramelized foie gras

Duck liver vinaigrette

Sauternes, Château Villefranche

“Trou Normand”

Cassoulet

Malbec “Le Cèdre”, Cahors

French cheeses

Côtes de Beaune Villages, Domaine Faiveley

Crêpes Suzette

Jurançon, Château Jolys

\$100,00-\$150,00 wine matching

By table only