

PARIS MENU

80 PER PERSON

ENTRÉES

TERRINE DE FOIE GRAS

Duck Foie Gras, served with chutney, balsamic glaze & toast

CROUSTILLANT DE CHÈVRE ET MIEL

Baked goat cheese with caramelised onion & honey in filo pastry, mixed leaves salad, walnut & prosciutto (V possible without the prosciutto)

STEAK TARTARE

100 gr fine chopped raw Black Angus beef, Brandy sauce & condiments

MAINS

TOURNEDOS ROSSINI

200g thick Black Angus eye fillet wrapped in prosciutto, slice of Foie Gras, mushroom sauce & white truffle oil, served with creamy mash potato (cooked medium rare)

MAGRET DU JOUR

Duck Breast of the day

AGNEAU DU JOUR

Lamb special of the day

POISSON DU JOUR

Fish of the day

DESSERTS

TRIO DE DESSERTS

Selection of 3 mini desserts

TARTE TATIN

Caramelised upside down warm apple tart served with vanilla bean ice cream

CRÊPES SUZETTES

Flamed crêpes, Cointreau & Orange sauce served with vanilla beans ice cream

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EXTRAS

Side dish with mains (green beans, French fries, green salad) - \$5 per person

Cheese Board - \$10 per person

Croque-en-bouche - \$5 per person

Macarons tower - \$5 per person

