

# CHEZ OLIVIER



## MARIE ANTOINETTE MENU

90 PER PERSON

CHOICE OF KIR ROYAL, PERRIER EDELFLOWER SPRITZ OR VIRGIN SPRITZ  
WITH AMUSES BOUCHE

### ENTRÈES

#### TASTING PLATE

Fresh Oyster / Snail / Scallop / Pork terrine / Velouté / Smoked Salmon

### MAINS

#### FILET MIGNON

200g thick Black Angus eye fillet, cèpes mushroom sauce & white truffle oil, served with creamy mash potato

#### CANARD À L'ORANGE

Roasted duck with orange sauce and pumpkin mash

#### BOEUF BOURGUIGNON

Beef in red wine sauce, bacon and mushrooms with a puff pastry top

#### FILET DE BARRAMUNDI

Pan fried, served with Jerusalem artichoke velouté, white truffle oil & crispy prosciutto

#### SOUFFLÉ AU CHÈVRE V

Goat cheese soufflé, cèpes mushroom sauce, white truffle oil and asparagus

### DESSERTS

#### TARTE TATIN

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

#### CRÈME BRÛLÉE À LA VANILLE

Vanilla beans crème brûlée

#### MOUSSE AU CHOCOLAT

Chocolate mousse with orange marmelade

#### PROFITEROLES

Choux with vanilla ice cream, melted chocolate, Chantilly and almonds



Please let us know if you have any dietary requirements and we will be happy to accommodate you.