

Stuvia

ENTRÉES

FRUITS DE MER

HUÎTRES 3.9 EA

Freshly shucked oysters with red wine vinegar and shallots sauce (min 3)

HUÎTRES KILPATRICK 4.3 EA

Prosciutto and Worcestershire sauce on warm oysters (min 3)

HUÎTRES AU CHAMPAGNE 4.9 EA

Leek and Champagne sauce on warm gratiné oysters (min 3)

COQUILLES ST JACQUES À LA BRETONNE 21

Bechamel sauce & button mushroom on gratiné scallops (serve of 3)

MOULES COCOTTES E 19.5 (+5 served as main)

Mussels in white wine parsley and shallots creamy sauce

ENTRÉES

SOUPE À L'OIGNON 14.5

Onion soup with gratinés croutons

BISQUE DE FRUITS DE MER 22

Thick and creamy seafood soup

ESCARGOTS À LA BOURGUIGNONNE 19

Snails in garlic and herbs butter

GAMBAS AU PERNOD 19

Flamed garlic and herbs prawns with Pernod sauce

CROUSTILLANT CHÈVRE & MIEL 22

Baked goat cheese in brick pastry, caramelised onions and honey, mixed leaves salad, mint, hazelnut and smoked duck breast (V possible)

CAMEMBERT RÔTI 28

Oven baked melting camembert and caramelised onions

PLATEAU DE CHARCUTERIES 32

Assorted homemade pâtés, terrine, rillettes...

TERRINE DE FOIE GRAS FUMÉ 28

Smoked foie gras terrine with chutney and toasts



MAINS

COIN VÉGÉTARIEN

TARTE FINE CHÈVRE 28 V

Goat cheese and zucchini puff pastry tart, caramelised onion and rocket salad

RISOTTO POIREAUX CHAMPIGNONS 28 V

Parmigiano risotto, leek, mushrooms and white truffle oil

POISSONS & FRUITS DE MER

POISSON DU JOUR, MKT PRICE

Fish of the day

FILET DE THON 36

Mi-cuit Tuna fillet with sesame crust served with Wok vegetables.

CASSEROLES

COQ AU VIN 34

Chicken in red wine sauce, bacon and mushrooms served with mash potato

SOURIS D'AGNEAU TAJINE 36

Slow cooked lamb shank, rosemary jus, onion and cinnamon zucchini served with couscous in a harissa sauce

CANARDS

CANARD À L'ORANGE 41

Roasted duck with orange sauce and pumpkin mash

CANARD CONFIT 36

Slow cooked duck leg, sautéed potato Sarladaises with garlic & parsley and mushrooms

MAGRET DU JOUR 39

Duck breast of the day

BOUCHERIE

TOURNEDOS ROSSINI 49

200 gr Great Southern Eye Fillet wrapped in prosciutto, slice of smoked foie gras, mushroom sauce and white truffle oil served with mash potato

STEAK TARTARE 31

150 gr fine chopped raw Great Southern beef, brandy sauce and condiments

ENTRECÔTE 39

250 gr Great Southern Scotch Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom, blue cheese or peppercorn

Sides – French fries, mash potato or mixed leaves salad

FILET MIGNON 43

200 gr Great Southern Eye Fillet, recommended rare

Sauces – Béarnaise (dinner only), mushroom, blue cheese or peppercorn

Sides – French fries, mash potato or mixed leaves salad

COTE DE BOEUF 79 (RECOMMENDED FOR TWO)

750 gr Great Southern MSA Rib Eye, cannot be cooked more than medium

Sauces – Béarnaise (dinner only), mushroom, blue cheese or peppercorn

Sides – French fries, mash potato or mixed leaves salad

SIDES

SALADE VERTE 8

Mixed leaves salad, balsamic vinegar and olive oil dressing

PURÉE DE POMMES DE TERRE 9

Creamy mash potato

POMMES FRITES 10

Classic crispy shoestring French fries

HARICOTS VERTS 11

Green beans in garlic and herbs butter

Grilled vegetables 13

Legumes de Saison poeles, butter and herbs

DESSERTS

DOUCEURS

MOUSSE AU CHOCOLAT 14
Chocolate mousse with orange marmalade

COUPE COLONEL 18
Pear sorbet with Poire Williams Liquor

FONDANT AU CHOCOLAT 18
Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 18
Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE À LA VANILLE 16
Vanilla beans crème brûlée

CRÊPES SUZETTE 16
Flamed crêpes with orange and Cointreau sauce, vanilla ice cream

DAME BLANCHE 14
Vanilla ice cream, warm chocolate sauce, toasted almond & whipped cream

TRIO DU CHEF 16
Selection of 3 mini desserts

GLACES & SORBETS MAISON

HOMEMADE ICE CREAM & SORBET TRIO, CANNELE 12
EXTRA SCOOP 4

Today's flavours: Vanilla Bean, Chocolate or Pistachio ice cream

Strawberry, Raspberry, Passionfruit or Lemon sorbet

SAUCE 1.5
Chocolate / Raspberry coulis / Caramel

FROMAGES

PART DE FROMAGE 12
40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 30

3 cheeses from our selection

OLIVIER'S SELECTION:

Bûche de Chèvre, Loire Valley

Roquefort Papillon, Aveyron

Comte, France

Camembert Le Conquérant,

Normandy

ALL DESSERTS MAY CONTAIN NUTS,
PLEASE LET US KNOW OF ANY ALLERGIES



LUNCH MENU

OPEN FRIDAY & SATURDAY FOR LUNCH

2 COURSES 32

EXTRA COURSE +7 / GLASS OF HOUSE WINE +8

ARDOISE DU JOUR

WEEKLY CHEF' SELECTION

Choice within

Two entrees

Two mains

& A Dessert

PLEASE NOTE, THE LUNCH MENU OFFERS CANNOT BE COMBINED WITH ANY OTHER OFFER OR PROMOTION. NOT AVAILABLE ON SPECIAL OCCASIONS OR PUBLIC HOLIDAYS.

MENU DECOUVERTE

68 PER PERSON

105 WITH MATCHING WINES (serve of 75ml/glass)

CHEF'S SELECTION OF

ENTREE

FISH DISH

MEAT DISH WITH SIDE

DESSERT

This menu is designed to be shared and to showcase our chefs favourite. A minimum of two people will be required.

PLEASE NOTE, THE DECOUVERTE MENU MUST BE TAKEN BY THE ENTIRE TABLE.

THE MENU ISN'T AVAILABLE ON FRIDAY & SATURDAY AS WELL AS SPECIAL OCCASIONS.

WE CAN CATER FOR SPECIAL DIETARY REQUIREMENTS – JUST ASK YOUR WAITER.



FUNCTIONS AT CHEZ OLIVIER

Whether for a meeting away from the office; a function with Friends or Colleagues; or for more private events such as boutique weddings, birthdays, hens party, baby shower, or celebrating a special event – ask our manager for more information today so we can tailor a unique French restaurant experience to your individual needs!

With the upstairs private space, Chez Olivier can easily accommodate up to 30 people. We can also offer semi-private functions up to 10 people.

CHEZ MADEMOISELLE IN GREVILLE ST

Welcome to the world of Coco Chanel, pure elegance and design. Exclusive venue with private bar, separate sound system and private bathroom. Up to 30 people, cocktail style only.

YOUR WAITER WILL BE HAPPY TO SHOW YOU
OUR FUNCTION PACKAGES

