

CHEZ OLIVIER



MARIE ANTOINETTE MENU

89 PER PERSON

CHOICE OF SPARKLING, KIR ROYAL OR VIRGIN SAINT GERMAIN
WITH AMUSES BOUCHE

ENTRÉES

TASTING PLATE

Fresh Oyster / Snail in puff pastry / Prawn in rouille / Toast Pork terrine / Pumpkin Velouté with truffle oil

MAINS

FILET MIGNON

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

MAGRET DE CANARD

Grilled Duck Breast served with carrot mash, smoked pea mash and kaiserfleisch

BOEUF BOURGUIGNON

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

FILET DE BARRAMUNDI

Pan fried barramundi in pumpkin cream, served with tagliatelle and chorizo

SOUFFLÉ AU CHÈVRE V

Goat cheese soufflé served on a bed of ratatouille and parmesan tuile

DESSERTS

TARTE TATIN

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

CRÈME BRÛLÉE À LA VANILLE

Vanilla beans crème brûlée

BROWNIE AU CHOCOLAT

Dark chocolate brownie with Noix de Grenoble in vanilla custard.

ILE FLOTTANTE

Soft Meringue served with vanilla custard and roasted almonds



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