

CHEZ OLIVIER

TAKE AWAY



ENTREES

- FOIE GRAS** \$24
Smoked Foie Gras with chutney and toasts
- CHARCUTERIE BOARD** \$27
Assorted homemade pates, rillettes, terrine...
- ONION SOUP** \$13
- BISQUE SOUP** \$19
Thick and creamy seafood soup
- ESCARGOTS** \$16
Snails in homemade garlic and herbs butter
- CROUSTILLANT CAMEMBERT** \$19
Baked goat cheese in brick pastry, caramelised onion and honey, mint, hazelnut, crispy prosciutto (V possible)

DESSERTS

- MOUSSE CHOCOLAT** \$12
Homemade chocolate mousse with orange marmalade
- ILE FLOTTANTE** \$12
Soft meringue in custard sauce "Floating Island"
- FONDANT AU CHOCOLAT** \$15
Self indulging chocolate fondant served with vanilla custard
- CREME BRULEE** \$15
Vanilla beans creme brulee 200ml

MAINS

- BOEUF BOURGUIGNON** \$29
Stew braised in red wine, bacon, mushroom, onion, potato
- COQ AU VIN** \$28
Chicken cooked in red wine, bacon, onion, mushroom and mash potato
- NAVARRIN D'AGNEAU** \$29
Ragout of Lamb served with carrot and mash potato
- CONFIT DE CANARD** \$28
Twice cooked Duck leg served with sauteed potatoes and mushroom
- CANARD A L'ORANGE** \$35
Roasted Duck leg and breast in orange sauce served with pumpkin mash
- GRILLED SPICY CHORIZO** \$28
- VEGETARIAN RISOTTO** \$24
Mushroom and leek for V option
- ENTRECOTE FRITES** \$33
Scotch fillet served with mushroom or pepper sauce and french fries

- SIDES -

- FRIES** \$8
- MIXED LEAVES** \$7
- GREEN BEANS** \$10
- MASH POTATO** \$8
- GRATIN DAUPHINOIS FOR 2** \$22
- RATATOUILLE** \$12