

Glass Sparkling - Gougeres Comte on Arrival

Entree

Assorted Mini Charcuterie Board or
4 Freshly shucked Oysters or
Rockmelon, porto and Spices Gazpacho

Mains

FILET MIGNON

200gr Black Angus Eye Fillet, Cèpes sauce and white truffle oil
served with mash potato

MAGRET DE CANARD

Duck breast, sweet potato mash, fried polenta
in a grape sauce

FILET DE TURBO

Pan fried Silver Dory fillet, sauteed spinach, apple, celeriac and
mussels in a cider beurre blanc sauce

SOUFFLÉ AU CHÈVRE (V)

Goat cheese soufflé, cèpes mushroom sauce and asparagus

Desserts

DUO SORBET

Lemon & Mixed Berries sorbet

FONDANT AU CHOCOLAT

Self indulging chocolate fondant, vanilla custard

CRUMBLE POMME MYRTILLE

Apple and blackberry crumble

CRÈME BRÛLÉE

Traditional vanilla beans crème brulee

CHEZ
OLIVIER



VALENTINE'S DINNER

Menu

\$109 PP