

ENTRÉES

FRUITS DE MER

HUÎTRES 4.4 EA

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

HUÎTRES KILPATRICK 5.5 EA

Prosciutto and Worcestershire sauce on warm oysters (min 3)

HUÎTRES AU CHAMPAGNE 5.5 EA

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

COQUILLES ST JACQUES À LA BRETONNE 23

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

MOULES COCOTTES 21 (+\$5 served as main)

Mussels in white wine parsley and shallots creamy sauce

ENTRÉES

SOUPE À L'OIGNON 16

Onion soup with gratinés croutons

BISQUE DE FRUITS DE MER 23

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

CROUSTILLANT CHÈVRE & MIEL 23

Baked goat cheese in filo pastry, caramelised onions and honey, mixed leaves salad, Walnut and crispy prosciutto (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 34

20 gr smoked foie gras terrine with chutney and toasts

Extra bread basket \$4



10% Surcharge applies on Public Holidays

MAINS

RISOTTO DE LÉGUMES 29 V

Parmigiano risotto, carrot Brunoise, mushroom, leek & grilled asparagus

FILET DE SAUMON 36

Salmon fillet grilled, pumpkin velouté, white truffle oil, dried cranberry, roasted almond flake

BOEUF BOURGUIGNON 38

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

COQ AU VIN 36

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

CANARDS

CANARD A L'ORANGE 43

Roasted duck with orange sauce and pumpkin mash

CANARD CONFIT 38

Slow cooked duck leg, sauteed potatoes Sarladaises with garlic, parsley and mushroom

BOUCHERIE

TOURNEDOS ROSSINI 51

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 34

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

ENTRECÔTE 44

250 gr Grass Fed Great Southern Scotch Fillet, recommended medium rare

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

Sides – French fries, smoked potato, mash potato or mixed leaves salad

FILET MIGNON 47

200 gr Grass Fed Great Southern Eye Fillet, recommended rare

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

Sides – French fries, smoked potato, mash potato or mixed leaves salad

SIDES

SALADE VERTE 9

Mixed leaves salad, balsamic vinegar and olive oil dressing

PURÉE DE POMMES DE TERRE 9

Creamy mash potato

POMMES DE TERRE FUMÉES 10

Smoked baby potato cooked in gravy with garlic

POMMES FRITES 11

Classic crispy shoestring French fries

HARICOTS VERTS 12

Green beans in garlic and herbs butter