

Menu

CHEZ
OLIVIER



FRUITS DE MER

HUITRES 4.4 EA

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

HUITRES KILPATRICK 5.5 EA

Prosciutto and Worcestershire sauce on warm oysters (min 3)

HUITRES AU CHAMPAGNE 5.5 EA

Leek and champagne sauce on warm gratine oysters (min 3)

COQUILLE ST JACQUES A LA BRETONNE 23

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

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

Mussels in white wine, parsley and shallots creamy sauce.

ENTREES

SOUPE A L'OIGNON 16

Onion soup with gratine croutons

BISQUE DE FRUIT DE MER 23

Thick and creamy seafood soup

ESCARGOT A LA BOURGUIGNONNE 19

Snails in garlic and herbs butter

GAMBAS AU PERNOD 19

Flambéed garlic and herbs prawns in Pernod

CROUSTILLANT CHEVRE & MIEL 23

Baked goat cheese in filo pastry, caramelised onions & honey, Mixed

Salad , Walnut and crispy prosciutto. (V possible)

CAMEMBERT ROTI 28

Oven baked camembert and caramelised onions

PLATEAU DE CHARCUTERIE 32

Assorted homemade pates, terrine, rillettes...

TERRINE DE FOIE GRAS FUME 34

20gr smoked foie gras terrine with chutney and toast

Mains

RISOTTO DE LEGUMES 29 (V)

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

FILET DE SAUMON 36

Salmon fillet grilled, pumpkin velouté, white truffle oil, dried cranberry

BOEUF BOURGUIGNON 38

Beef in red wine sauce, bacon and mushrooms with 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

200gr 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

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

ENTRECOTE 44

250gr Grass Fed Great Southern Scotch Fillet, recommended Med/rare

Sauce: Bearnaise (dinner only), mushroom, blue cheese, peppercorn

Side: French Fries, smoked potato, mash potato or mixed leaves salad

FILET MIGNON 47

200gr Grass Fed Great Southern Eye Fillet, recommended rare

Sauce: Bearnaise (dinner only), mushroom, blue cheese, peppercorn

Side: French Fries, smoked potato, mash potato or mixed leaves salad

Sides

SALADE VERTE 9

Mixed leaves salad, balsamic vinegar and olive oil dressing

PUREE DE POMME DE TERRE 9

Creamy mash potato

POMME DE TERRE FUMEE 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

Fromages

PART DE FROMAGE 12

40gr slice of cheese from our selection

PLATEAU DE FROMAGES 30

3 cheeses from our selection

Desserts

MOUSSE AU CHOCOLAT 14

Chocolate mousse with orange marmalade

FONDANT AU CHOCOLAT 18

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 18

Caramelised upside-down warm apple tart, vanilla ice cream

CRÈME BRULEE A LA VANILLE 16

Vanilla beans crème brulee

CREPES SUZETTE 16

Flamed crepes with orange and Cointreau sauce, vanilla ice cream

TRIO DU CHEF 19

Selection of 3 mini desserts

OLIVIER'S CHEESE SELECTION

Buche de Chevre, Loire Valley

Roquefort Papillon, Aveyron

Gruyere, Suisse

Camembert Le Conquerant, Normandy