

CHEZ OLIVIER



Entree

MINI CHARCUTERIE BOARD

Selection of pates and cured meat

OYSTER

4 freshly shucked oysters with mignonette

ESCARGOTS

Snails in homemade garlic butter

VELOUTE CHAMPIGNONS

Mushroom veloute with truffle oil

Mains

TOURNEDOS ROSSINI

200gr Eye fillet wrapped in prosciutto served with foie gras, mash potato in a mushroom sauce

CANARD CONFIT

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

FILET DE BARRAMUNDI

Pan fries barramundi served with Jerusalem artichoke and crispy prosciutto

SOUFFLE AU CHEVRE

Goat cheese souffle served on a bed of ratatouille

Desserts

DUO SORBET

Lemon and mixed berry sorbet

PROFITEROLES

Vanilla ice cream Profiteroles chocolate

CRUMBLE AUX POMMES

Apple crumble, vanilla ice cream

CREME BRULEE

Traditional vanilla beans creme brulee