

ENTRÉES

FRUITS DE MER

HUÎTRES 4.8 EA

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

HUÎTRES AU CHAMPAGNE 5.8 EA (~10 mins)

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

HUITRES KILPATRICK 5.8 EA (~10 mins)

Kaiserfleisch and Worcestershire sauce on warm oysters (min 3)

COQUILLES ST JACQUES A LA BRETONNE 28 (~12 mins)

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

MOULES COCOTTES 26 (+\$5 served as main)

Mussels in white wine parsley and shallots creamy sauce

ENTRÉES

SOUPE A L'OIGNON 17

Onion soup with gratines croutons

BISQUE DE FRUITS DE MER 24

Thick and creamy seafood soup

ESCARGOTS A LA BOURGUIGNONNE 21

Snails in garlic and herb butter

GAMBAS AU PERNOD 23

Flamed garlic and herbs prawns with pernod

CROUSTILLANT CHEVRE ET MIEL 25

Baked goat cheese in filo pastry, caramelised onions and honey, mixed leaves salad, walnut kaiserfleisch (Vegetarian possible)

CAMEMBERT ROTI 32

Oven baked melting camembert and caramelised onions served with salad walnut and croutons

TERRINE DE FOIE GRAS 35

20 gr smoked foie gras terrine with chutney and toasts

PLATEAU DE CHARCUTERIE 36

Assorted homemade pates, rillettes et terrine...

Extra Bread 4

10% surcharge applies on Public Holidays

MAINS

COIN VEGETARIEN

SOUFFLE AU CHEVRE 31

Goat cheese souffle served with ratatouille

RISOTTO DE LEGUMES 31

Parmigiano creamy risotto, carrot Brunoise, mushroom, leek and grilled asparagus with truffle oil

POISSONS

POISSON DU JOUR (Market Price)

See Specials Fish of the Day

FILET DE SAUMON 36

Salmon fillet grilled, pumpkin veloute, white truffle oil, dried cranberries, roasted almond flake

CASSEROLES

BOEUF BOURGUIGNON 39

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

COQ AU VIN 38

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

CANARDS

CANARD A L'ORANGE 44

Roasted Duck with orange sauce and pumpkin mash

CANARD CONFIT 39

Slow cooked Duck leg, sauteed potatoes Saladaises with garlic, parsley and mushroom

MAGRET DU JOUR

See Specials Duck breast of the Day

BOUCHERIE

COTE DE BOEUF 89

750gr Great Southern MSA Rib Eye

Sauces - Bearnaise, mushroom, peppercorn or blue cheese

Sides - French fries, salad or mash potato

TOURNEDOS ROSSINI 54

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

STEAK TARTARE 36

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

ENTRECÔTE 48

250 gr Grass fed Great Southern Scotch fillet, recommended medium rare

Sauces - Bearnaise, mushroom, peppercorn or blue cheese

Sides - French fries, salad or mash potato

FILET MIGNON 51

200 gr Grass fed Great Southern Eye fillet, recommended rare

Sauces - Bearnaise, mushroom, peppercorn or blue cheese

Sides - French fries, salad or mash potato

SIDES

SALADE VERTE 9

Mixed leaves salad, balsamic vinegar and olive oil dressing

PURÉE DE POMMES DE TERRE 10

Creamy mash potato

POMMES DE TERRE FUMÉES 13

Smoked baby potato cooked in gravy with rosemary and garlic

POMMES FRITES 12

Classic crispy shoestring French fries

HARICOTS VERTS 14

Green beans in garlic and herbs butter

DESSERTS

DOUCEURS

MOUSSE AU CHOCOLAT 16

Chocolate mousse 55% Dark Chocolate by Michel Cluizel

FONDANT AU CHOCOLAT 19 (~10 minutes)

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 19 (~15 minutes)

Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE À LA VANILLE 17

Vanilla beans crème brûlée

ÎLE FLOTTANTE 16

Soft meringue on vanilla custard topped with caramel and almonds

CRÊPES SUZETTE 18

Flamed crêpes with orange and Cointreau sauce, vanilla ice cream

TRIO DU CHEF 20

Selection of 3 mini desserts

FROMAGES

PART DE FROMAGE 13

40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 35

3 cheeses from our selection

OLIVIER'S SELECTION:

Bûche de Chèvre, Loire Valley

Roquefort Papillon, Aveyron

Comté 12 mth, Jura

Camembert Le Conquérant, Normandy