

the
french
brasserie 

CÉLÉBRATION DES 10 ANS DE LA FRENCH BRASSERIE
2008 - 2018

6 COURSE DEGUSTATION MENU \$120
MATCHING WINE \$60

Escargots de Bourgogne à l'ail

Snails in garlic & herb butter GF

Tartare de Boeuf

Traditional beef tartar

Coquille Saint Jacques

Pan seared scallops, sweetcorn purée, charred corn, squid ink

Caille Chasseur

Whole Eurogowa quail, king brown mushrooms, chasseur sauce, mashed potato GF

Crème Brûlée

Traditional recipe GF

Les Fromages

Selection of French cheese