



## M E N U

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### ENTRÉE

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French onion soup with toasted bread and melted gruyere cheese.....18

Oysters shucked to order with mignonette.....5 each

Escargots - snails in garlic and parsley butter.....19 1/2 doz

Grilled calamari served with capsicum purée, pine nuts, rocket salad.....23

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### PLAT DE RÉSISTANCE

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Fish of the day.....MP

Confit duck leg served with root vegetables, parsnip purée,  
blood orange jus.....40

Poulet Farci - stuffed chicken breast with mushroom served with crushed  
peas, pickled vegetables, zucchini.....37

220g eye fillet served with carrot purée, baby onion, red wine jus .....46

Please let your waiter know if you have any special dietary requirements  
Gluten free pasta and bread available



## MENU

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### PLATS D'ACCOMPAGNEMENT

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Mesclun salad, vinaigrette dressing.....10

Pommes frites.....10

Gratin Dauphinois.....12

Sautéed carrots, honey glaze, almonds.....12

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### DESSERT

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Crème Brûlée  
Traditional recipe.....18

Chocolate Fondant  
Strawberry coulis, vanilla ice cream.....17

Assiette de Fromage  
3 French cheeses .....35