

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

Petite Bouillabaisse
Marinated snapper, traditional soup, fennel, orange, croutons, rouille

Beef Cheek Bourguignon
Shiraz braised beef cheek, lardons, anise carrots, Paris mash GF

Les Fromages
Selection of cheese & condiments

Crème Brûlée
Poached rhubarb, ginger GF