

ENTRÉES

Charcuterie – The french platter – Assortment of french terrines, condiments, red wine vinegar reduction, pain de campagne	Ea	18
Soupe à l'oignon – Traditional french onion soup served with croûtons and gruyère		16.5
Huîtres – Natural oysters shucked to order, mignonette sauce, lemon on the side	Ea	3.5
Escargots de Bourgogne à l'ail – Snails in garlic butter	6	16.5
	12	29.5
Tartare de bœuf – Beef tartare, croûtons (Main served with fries)	E	18.5
	M	32.5
Salade de poulpe – marinated octopus salad with kipfler, grilled chorizo, smoked tomatoes, pickled green chillies		19.5
Carpaccio de champignon – King brown mushroom, dried apricots, balsamic vinegar reduction, hazelnut oil, shaved almonds, porcini mousse		18.5
Pot au feu de lapin – poached rabbit loins and jellied consommé, baby vegetables, crispy belly, mustard mousse		20.5
Truite fumée – house smoked ocean trout, cucumber salad, vodka & cucumber jelly, dill crème fraiche, toasted brioche		19.5
		21.5

FORMULE DU CHEF

4 COURSES FOR \$79 / 5 COURSES FOR \$95 / 6 COURSES \$110

LET THE CHEF DESIGN A MENU FOR YOUR TABLE

GRILL

Paillard de bœuf – Yearling beef minute steak, bordelaise sauce, french fries	32.5
Faux-filet – 250grms Aged grain-fed porterhouse, potato darphin, watercress puree, Montpellier butter	38.5
Filet de bœuf – 250grms Yearling eye fillet, potato darphin, watercress puree, red wine jus	41.5

PLATS DE RÉSISTANCE

Lapin – twice cooked rabbit leg, sesame seeds crusted confit shoulder, baby beets mousse & salad, broad beans liquorice sauce	39.5
Porc – slow cooked pork belly, apple puree, pickled onion, celeriac remoulade, light mustard sauce	37.5
Cassoulet – Stewed haricot beans, confit duck leg, Toulouse sausage, a traditional dish from Castelnaudary	38.5
Agneau – Lamb rump, smoked onion soubise, ratatouille, peas, lamb & rosemary jus	37.5
Foie de Veau – Calves liver, mash potato, pancetta, jus gras	29.5
Bouillabaisse – Fish and seafood stew, a traditional dish from Marseille	41.5
Poisson Méditerranéen – Snapper fillet, braised baby fennel, tapenade, sauce vierge, enoki mushroom	38.5
Légumes à la grecque – marinated vegetables in olive oil, herb goat cheese, toasted house sourdough bread	34.5

SIDES

French fries	8
Green beans with pancetta	8
Cauliflower & béchamel gratin	9
Warm salad of beetroot and goat's cheese	8
Salad of butter lettuce, champagne dressing	8

ASK YOUR WAITER FOR A MATCHED WINE SUGGESTION