

L'Exception 5 glasses \$265 p.p
WINE PAIRING

Louis Roederer – Collection 245

Champagne Brut cuvée (2012-2020), Champagne, France

Philippe Bouzereau Clos de la Croix Noire

2021 Chardonnay, Mersault Burgundy, France

Delas Domaine de la Tourettes Hermitage

2015, Syrah, Cotes du Rhone, France

Josmeyer Hengst Le Kottabe Grand Cru

2018, Riesling, Alsace, France

Château Climens Barsac 1er Cru

2005 Semillon, Sauterne, Bordeaux, France

Le Classique 5 glasses \$105 p.p.
WINE PAIRING

Jules Pierlot Brut Reserve

Brut cuvee, Champagne, France

Prosper Maufoux

2023 Chardonnay, Burgundy, France

Chateau Lanessan Haut-Medoc

2006 Cabernet Sauvignon Merlot, Bordoux, France

Seppeltsfield 10 years old Porto

Porto, Barossa Australia

Carmen de Rieussec

2015 Sémillon & Sauvignon Blanc, Sauternes, Bordeaux, France

MADELEINE

CHRISTMAS

Letters



**SUNDAY
DECEMBER 21ST,**

FIRST PRIZE : **FREE DINNER** FOR
THE WHOLE TABLE
SECOND PRIZE : CHAMPAGNE FOR
THE TABLE
A PRIZE FOR EVERY TABLE

The
3 COURSES MENU

A CHRISTMAS FEAST FOR \$75

Terrine de Volaille & Foie Gras

Confit chicken and duck foie gras terrine, with mushrooms and leeks.

Filet de Bœuf & Sauce Béarnaise

O'Connor beef fillet with classic béarnaise sauce and pommes anna with caramelised shallots.

Desserts

Crêpe Suzette & Crème Brûlée to share
A festive sweet finale.

The **MADELEINE**
5 COURSES MENU

EXCEPTIONALLY FOR \$99

Amuse-Bouche aux Saint-Jacques

Scallops with Hollandaise sauce, peas and asparagus

Terrine de Volaille & Foie Gras

Confit chicken and duck foie gras terrine, with mushrooms and leeks.

Filet de Bœuf & Sauce Béarnaise

O'Connor beef fillet with classic béarnaise sauce and pommes anna with caramelised shallots.

Plateau de Fromages

A fine selection of French cheeses to share —
baguette, nuts, and seasonal condiments.

Desserts

Crêpe Suzette & Crème Brûlée to share
A festive sweet finale.