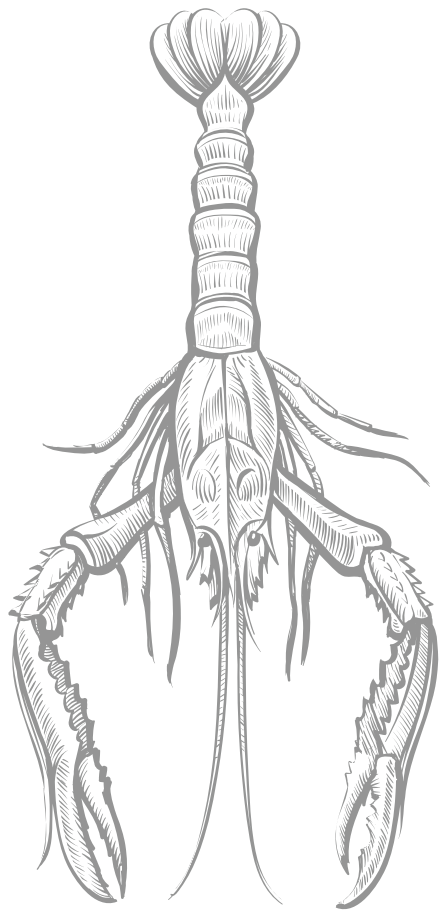
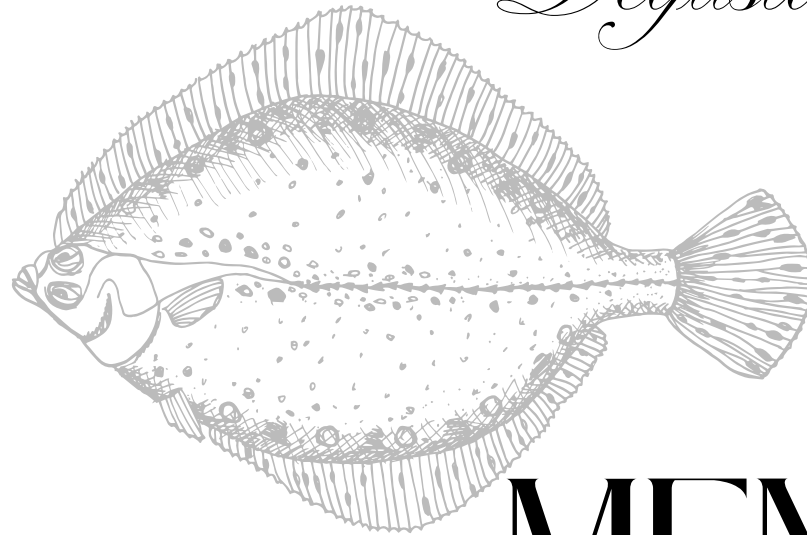


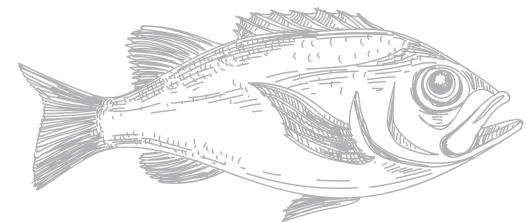


MADELEINE
SEAFOOD

Tasting



MENU



Champagne 5 glasses \$170 p.p

WINE PAIRING

Jules Pierlot Brut Reserve

Brut cuvee, Champagne, France

Pierre Gimonnet & Fils 1er Cru

Brut, Blanc de Blanc, Champagne, France

Marc Hebrat Rosé 1er Cru

Brut, Champagne, France

Roederer Collection 246

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

Maison Audry Cognac fine Champagne

15y to 18y Champagne, France

Le Classique 5 glasses \$105 p.p.

WINE PAIRING

Jules Pierlot Brut Reserve

Brut cuvee, Champagne, France

Marc Bredif Vouvray

2023 Chenin blanc, Burgundy, France

Minuty Prestige

2024 Saint Tropez, Côtes du provence, France

Prosper Maufoux

2023 Chardonnay, Burgundy, France

Carmen de Rieussec

2015 Sémillon & Sauvignon Blanc, Sauternes, Bordeaux, France

FROM THE 7TH OF JANUARY

The

DEGUSTATION

5 COURSES DEGUSTATION MENU \$125 PER GUEST.

Amuse-bouche aux Saint-Jacques

Noix de Saint-Jacques, beurre noisette & asperges

Shell scallop, hazelnut butter & asparagus

Lobster Roll

Pain brioché garni de homard, servi avec bisque de homard

Brioche lobster roll with lobster bisque

Rillettes de Saumon

Rillettes de saumon & mayonnaise à l'aneth

Salmon Rillettes, pickled cucumber & dill mayonnaise

Poisson du Marché

Cabillaud, moules, petits pois, tomates & beurre blanc

Market fish – cod, mussels, peas, tomatoes & beurre blanc

Fromage optional

Extend your dégustation with our optional French cheese course — two artisanal cheeses selected to complement the menu, served to share. \$10 per guest - whole table only

Desserts à partager

Mousse au chocolat & crème brûlée

Chocolate mousse & crème brûlée to share

WEDNESDAY & THURSDAY SPECIAL WHOLE TABLE ONLY

MENU \$99 P.P.

MENU & CLASSIC WINE PAIRING \$190 P.P. (USUALLY \$204)

MENU & CHAMPAGNE PAIRING \$250 P.P. (USUALLY \$269)