

Valentine's Menu

TO START

\$145/PERS

CREAMY FRESH GOAT CHEESE SERVED TOAST, TOPPED WITH WALNUT

ENTRÉES

ESCARGOT A LA BOURGUIGNONS

SNAILS IN GARLIC AND HERBS BUTTER

HUÎTRES FRAÎCHES

FOUR FRESH OYSTERS WITH MIGNONETTE SAUCE

MINI CHARCUTERIE PLATTER

DRY DUCK BREAST, PROSCIUTTO, SAUCISSON

TARTARE DE SAUMON & FRAISE, ÉCLAT DE CITRON VERT

FRESHLY DICED SALMON MIXED WITH RIPE STRAWBERRIES, ENHANCED BY
A TOUCH OF LIME ZEST

MAIN COURSE

ENTRECÔTE DE BOEUF, FRITES & SAUCE AUX CHAMPIGNONS

200G SCOTCH FILLET, SERVED WITH FRIES AND CREAMY
MUSHROOM SAUCE

MAGRET DE CANARD AUX CERISES, POMME DE TERRE SOUFFLEE

DUCK BREAST GLAZED WITH A DELICATE CHERRY REDUCTION, SERVED
WITH PARSNIP MASH, PUFFED POTATO

FILET DE BARRAMUNDI, PUREE DE CHOU-FLEUR VIOLET ET COURGETTES

MARINEES

PAN-SEARED BARRAMUNDI FILLET SERVED WITH PURPLE CAULIFLOWER
PURÉE AND MARINATED

BABY ZUCCHINI

RISOTTO DE BETTERAVE AU PARMESAN.

Creamy beetroot risotto finished with roasted pine nuts and
shaved Parmesan

DESSERT

Crème Brûlée

Vanilla bean crème brûlée

Poire pochée au vin rouge

Pear gently poached in red wine, served with
mascarpone cream

Fondant Chocolat

Warm chocolate fondant served with vanilla custard

Duo de Sorbets

Lemon and mixed berry sorbet, raspberry coulis, chantilly
cream

Bon Appetit...