

ENTRÉES

FRUITS DE MER

HUÎTRES NATURELLE 5.5

Freshly shucked oysters with red wine vinegar and shallots sauce (Order min 3).

HUÎTRES AU CHAMPAGNE 6.5

Oysters poached in Champagne finished with a Gratiné Leek fondue. (Order min 3).

COQUILLES SAINT JACQUES 28 (GF)

Scallops baked in their shells filled with Mushroom and shallots finished with a gratiné béchamel sauce (serve of 3 or 4 add \$9).

MOULES GRATINÉES 26

Fresh mussels baked in their shells with garlic herb butter, golden breadcrumbs.

BISQUE DE HOMARD 28 (GF)

Thick and creamy lobster soup served with mussels, Prawns and scallop.

GAMBAS AU PERNOD 24 (GF)

Prawns flamed with Pernod served in garlic and herbs sauce

ENTRÉES

SOUPE À L'OIGNON 18 (Option GF)

Onion soup served with Cheese gratiné Croutons

ESCARGOTS À LA BOURGUIGNONNE 26 (GF)

Snails cooked in theirs shells served in garlic and herbs butter

STEAK TARTARE 27

Knife-chopped Black Angus beef, served raw with a traditional sauce, croutons and condiments.

FOIE GRAS FUMÉ 34

House-smoked Foie Gras served with a sweet and tangy pineapple and red onion chutney, accompanied by toasted bread.

CAMEMBERT RÔTI 38 (V)

Oven baked melting camembert (150 gr) topped with caramelised onions served with mixed leaves salad and croûtons

PLATEAU DE CHARCUTERIES 39

Assorted homemade terrine, rillettes, chicken liver parfait, prosciutto, saucisson, smoked duck breast & cornichons (SERVED WITH BREAD)

EXTRA BREAD 4

10% surcharge applies on Saturday & Sunday
15% surcharge applies on Public Holidays



MAINS

POISSONS & FRUITS DE MER

FILET DE CABILLAUD 44 (GF/Nuts)

Pan-seared cod fillet served with parsnip purée, sautéed mushrooms, crispy kale, and finished with a vibrant green herb oil.

CASSEROLES

COQ AU VIN 39

Slow cooked chicken leg in red wine sauce, bacon and mushrooms served with a creamy homemade mash potatoes

SOURIS D' AGNEAU 44 (GF)

Slow cooked lamb shank in rosemary jus, served with homemade ratatouille and crispy smoked potatoes

BOEUF BOURGUIGNON 46

Slow-braised beef in red wine, mixed with bacon and mushrooms under a puff pastry crust

CANARDS

CANARD À L'ORANGE 51 (GF)

Half roasted duck served with an orange glaze and smooth pumpkin mash.

CANARD CONFIT 41 (GF)

Confit duck leg, slow-cooked in house, served with Salardaise potatoes and a rich duck jus.

MAGRET DE CANARD 46

Pan-seared duck breast served with cranberry jus, smoked potato, and creamy carrot mash.

**TUESDAY
NIGHTS**

\$45 

STEAK NIGHT

200GR Black Angus Scotch
Fillet

Served with your choice of
sauce

Fries or Salad

&

**1 GLASS OF WINE
(INCLUDED)**



**WEDNESDAY
NIGHTS**

 **\$68** 

CANARD & PINOT NOIR

Your Choice of Ducks
Duck A L'Orange or Duck Confit
or
Duck Breast

DUO DESSERT
(chocolat mousse & Creme Brulée)

&

**1 GLASS OF
PINOT NOIR
(INCLUDED)**

BOUCHERIE

TOURNEDOS ROSSINI 61 (GF)

200 gr Black Angus Eye Fillet wrapped in prosciutto, slice of foie gras, mushroom sauce and white truffle oil served with mash potato

STEAK TARTARE 41

150 gr fine chopped raw Black Angus beef, Traditional sauce and condiments, served with mixed leaves salad, Croutons and French fries

ENTRECÔTE 55

250 gr Black Angus Scotch Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce (GF) **Sides** – French fries, smoked potato or mash potato

FILET MIGNON 54

200 gr Black Angus Eye Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce (GF) **Sides** – French fries, smoked potato or mash potato

CÔTE DE BOEUF 110

700 gr Great Southern MSA Rib Eye, recommended medium rare, choice of two sauce and one side

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce and blue cheese sauce (GF) **Sides** – French fries, smoked potato or mash potato

COIN VÉGÉTARIEN

SOUFFLÉ AU CHÈVRE 34 (V)

Goat cheese soufflé with mushroom sauce grilled asparagus and truffle oil

PARMENTIER RATATOUILLE 28 (V)

Traditional ratatouille topped with creamy mash potato and swiss gryere

SIDES

SALADE VERTE 9

Mixed salad leaves, balsamic vinegar and olive oil dressing, pomegranate

PURÉE DE POMMES DE TERRE 11

Creamy mash potato

POMMES DE TERRE FUMÉES 12

Smoked baby potato cooked in gravy with garlic

RATATOUILLE 15

Traditional mix of zucchini, eggplant, tomato, onion, garlic and herbs

POMMES FRITES 11

Classic crispy shoestring French fries

GREEN BEANS 14

sauted green beans with garlic butter



FRIDAY LUNCH
\$45
MOULES & FRITES
Moules Marinières (White Wine, Parsley, Shallots)
Served with French Fries & Aioli Sauce
1 GLASS OF WINE
(INCLUDED)

DESSERTS

All Our Desserts Contains NUTS
Please let us know about any Allergy



DOUCEURS

MOUSSE AU CHOCOLAT 18 (GF)

55% Michel Cluzel dark chocolate mouse

FONDANT AU CHOCOLAT 20

Self indulging chocolate fondant, vanilla ice cream (15 min cooking)

TARTE TATIN 21

Caramelised up side down warm apple tart, vanilla ice cream (15 min cooking)

CRÈME BRÛLÉE A LA VANILLE 18 (GF)

Vanilla beans crème brûlée

CRÊPES SUZETTE 20

Flamed crêpes with orange and Cointreau sauce, vanilla ice cream
(serve of 3)

TRIO DU CHEF 18

Selection of 3 mini desserts

GLACES & SORBETS

ICE CREAM & SORBET (1 SCOOP) \$5

Ice creams: Vanilla Bean

Sorbet (GF DF): Lemon, Mixed berries

FROMAGES

PART DE FROMAGE 15

40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 35

cheeses from our selection

THE MONTH'S SELECTION:

Chèvre Daphinois, Loire Valley

Roquefort Papillon, Aveyron

Gruyère, Suisse

Camembert Graindorge, Normandy



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