

Soupe de Poisson

Fish soup served with Gruyere Cheese and Rouille 18.00

Soupe a l'oignon gratinee

French onion soup 18.00

(Cold Entrees)**Terrine de Campagne (GF)**

House-made pork and Veal Terrine 17.00

Pate de foie de volaille (GFO)

Chicken liver pate 17.00

Truite d'ocean marine (GFD)

Freshly cured ocean trout in dill, pernod, lemon and olive oil 21.00

Assiette froide (GFD)

Combination of ocean trout, pate and terrine 22.00

Steak Tartare (GFD)

Had cut eye fillet with various condiments and dash of cognac 22.00

(Hot Entrees)**Sardines grillees (GF)**

Bone Atlantic sardines with virgin olive oil 17.00

Croquette de Moure salee et D'anguille Fumee

Croquettes of salted cod and smoked eel 18.00

Poivoron Farcie

Roasted Capsicum stuffed with mushroom risotto, beurre blanc 18.00

Tarte aux poireaux

Leek tart served with salad
Tarte a 16.00

Escargots a la forestiere (GF)

Forest mushroom cups topped with snails and herb garlic butter 19.00

Omelette aux truffes (GF)

Black truffle omelette 18.00

Queues de canard aux flageolets (GFD)

Confit duck shanks served with flageolets beans 17.00

Raviolis au chevre

Raviolis filled with goats cheese and creamy basil sauce 17.00

(Main Courses)

Poisson du jour (GFD)	
Wild Ocean Barramundi with scallops	41.00
Goujons de poisson au tartare	
Fresh fish in beer batter with tartare sauce	33.00
Steak tartare (GFD)	
Hand cut eye fillet with various condiments and dash of cognac	39.00
Filet Béarnaise (GF)	
Prime quality 250g Eye fillet served with béarnaise sauce (pepper, mushroom or Bordelaise sauces can be served as alternate)	42.00
Entrecote de boeuf (GFD)	
Prime porterhouse, choose with mushroom, pepper or bordelaise	39.00
Steak Frites Salad (GF)	
Minute steak, frits and salad with mustard or garlic butter	36.00
Boeuf Bourguignon	
Slow cooked beef in Pinot Noir, served with truffle mash	39.00
Fillet D'Agneau au Crème De Cassis Jus	
Spring Lamb fillets with crème de cassis jus, mushroom risotto	39.00
Poussin Grille	
Boned Spatchcock served with tarragon jus and spring Vegetables	38.00
Canard a la Montmorency	
Confit leg , roasted breast in a port, red current and wild baby figs	41.00
Cotelette de Porc (GFD)	
Marinated pork cutlet, red cabbage and pink peppercorn jus	38.00

(Salads and accompaniments)

Salade de Roquefort	
Butter lettuce, Roquefort cheese with walnut oil , champagne vinegar dressing	17.00
Salade verte Fresh lettuce with a red wine mustard vinaigrette	7.00 /10.00
Frites	8.00 /11.00
Vegetables	
Chef's selection	9.00 /13.00

(Desserts)

Tarte aux Pommes

Hot thin pastry apple tart served with ice cream \$18

Duo Mousse Chocolate

Dark and White layered Chocolate Mousse Cake. \$18

Oeufs a la Neige

Meringues served with Crème Anglaise \$16

Tarte au Citron

Caramelised lemon tart \$18

Pear Tarte Tatin

Upside down Pear Tart \$18

Crème Brulée

Caramelised cognac and vanilla cream \$17

Pudding aux Figs

Fig pudding served with rum & raisin ice-cream, butterscotch sauce \$18

Fromages

A fine selection of imported cheeses \$22

**Coffee/Tea take
away** \$4

