

ENTRÉES

FRUITS DE MER

HUÎTRES 5

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

HUÎTRES KILPATRICK 6

Kaiserfleisch and Worcestershire sauce on warm oysters (min 3)

COQUILLES STJACQUES 28

Chorizo and saffron sauce on gratiné scallops (serve of 3)

MOULES MARINIÈRES À LA PROVENÇALES 28 (+\$5 for main size)

Mussels in white wine, tomatoes, basil and onions broth

ENTRÉES

SOUPE À L'OIGNON 18

Onion soup with gratinés croutons

DUO DE TARTARE DE SAUMON 28

Fresh and smoked salmon tartare, pomegranate and citrus dressing

PISSALADIÈRE 22

Thin puff pastry tart with caramelised onions, anchovies and olives

ESCARGOTS À LA BOURGUIGNONNE 26

Snails in garlic and herbs butter

GAMBAS AU PERNOD 24

Flamed garlic and herbs prawns with Pernod

STEAKTARTARE 26

100 gr fine chopped raw Black Angus beef, traditional sauce and condiments

AUMÔNIÈRE DE CHÈVRE & OIGNONS CARAMÉLISÉS 26

Baked goat cheese, caramelised onions in brick pastry, rocket, pine nuts and Parmesan

CAMEMBERTRÔTI 36

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

PLATEAU DE CHARCUTERIES 42

Assorted homemade terrine, rillettes, chicken liver parfait, prosciutto, saucisson, smoked duck breast & cornichons

EXTRA BREAD 4



15% surcharge applies on Public Holidays

MAINS

COIN VÉGÉTARIEN

SOUFFLÉ AUX DEUX FROMAGES 34 V

Goat cheese and Parmesan soufflé, wilted spinach and capsicum coulis

PARMENTIER DE RATATOUILLE 28 V

Ratatouille shepard's pie, Comté cheese gratiné

POISSONS & FRUITS DE MER

POISSON DU JOUR, MKT PRICE

Fish of the day

FILET DE SAUMON 38

Pan fried Salmon fillet, creamy peas, puff potatoes and dutch carrots

CASSEROLES

POULETBASQUAISE 38

Chicken in tomato ,capsicum, onions and white wine sauce, served with white rice

SOURIS D'AGNEAU 42

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

CANARDS

CANARD À L'ORANGE 44

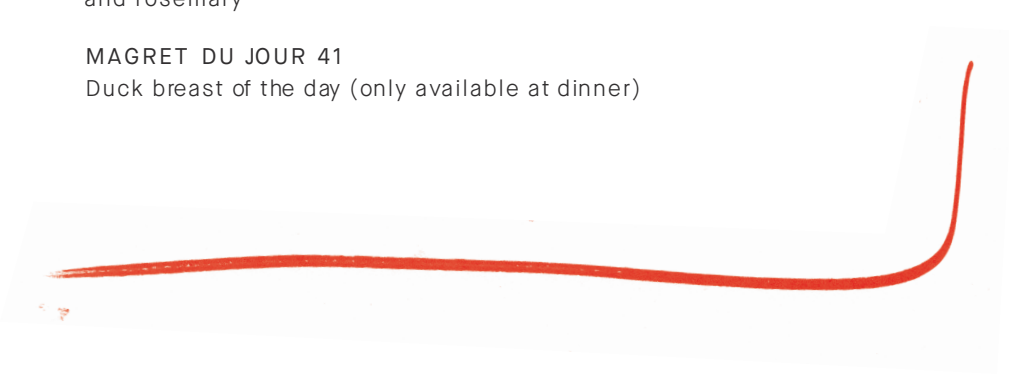
Roasted duck with orange sauce and pumpkin mash

CANARD CONFIT 39

In house confit duck leg, duck fat rustic sautéed potato with shallots, garlic and rosemary

MAGRET DU JOUR 41

Duck breast of the day (only available at dinner)



BOUCHERIE

TOURNEDOS ROSSINI 55

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 39

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

CÔTE DE BOEUF 92

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

Sides – French fries, smoked potato or mash potato

ENTRECÔTE 49

250 gr Black Angus Scotch Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce

Sides – French fries, smoked potato or mash potato

FILETMIGNON 52

200 gr Black Angus Eye Fillet, recommended medium rare

Sauces – Béarnaise (dinner only), mushroom or peppercorn sauce

Sides – French fries, smoked potato or mash potato

PORC DU JOUR, MKT PRICE

Pork of the day (only available at dinner)

SIDES

SALADE VERTE 9

Mixed leaves salad, balsamic vinegar and olive oil dressing

PURÉE DE POMMES DE TERRE 11

Creamy mash potato

SALADE DE ROCKET AU PARMESAN 13

Rocket leaves, pine nuts and Parmesan cheese

POMMES FRITES 11

Classic crispy shoestring French fries

HARICOTS VERTS 15

Green beans in garlic and herbs butter

RATATOUILLE 15

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

POÉLÉE DE BROCCOLINIS 15

Pan fried broccolinis with olive oil, almonds and lemon juice

DESSERTS

DOUCEURS

FONDANT AU CHOCOLAT 20

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 21

Caramelised up side down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE A LA VANILLE 18

Vanilla beans crème brûlée

POIRE BELLE HÉLÈNE 18

Poached pear, vanilla ice cream, warm chocolate sauce, Chantilly and almonds

CRÊPES SUZETTE 20

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

PROFITEROLES 18

Choux with vanilla ice cream, melted chocolate, Chantilly and almonds

FRAISE MELBA 18

Vanilla ice cream, fresh strawberries, berry coulis, Chantilly and almonds

DESSERT DU MOMENT 18

Dessert of the day

GLACES & SORBETS

ICE CREAM & SORBET TRIO 15

Flavours: Vanilla Bean, Coffee ice cream

Lemon, mixed berries sorbet

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 Le Marquis, Loire Valley

Roquefort Papillon, Aveyron

Comté 12 mth, Jura

Camembert Le Conquérant, Normandy

