DÉBUTANT

A touch of the new wave, a filmic feel and a tour de force of well-prepared food.

\$100pp

du boeuf

OUR MENU

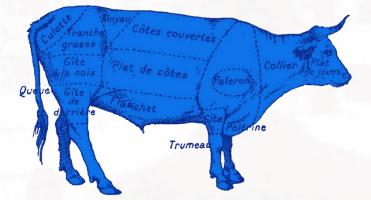
champagne sparkling cocktails		main	
Champagne Devaux Redbank Emily brut cuvee Aperol spritz	\$28 \$9 \$16	most proteins are cooked over charcoal in our mibrasa oven	
French martini French 75	\$20 \$18	Poisson du jour Market fresh fish brown butter sauce, gribiche	\$37
oysters & raw		Pithivier Duck, red wine + prune	\$36
Freshly shucked to order mignonette sauce	\$5ea	Le poussin Charcoal roasted half chicken, truffle jus, pomme purée	\$35
Rare charcoal seared kingfish buttermilk, pickled fennel,		Royale with cheese	\$17
apple	\$26	Dry aged beef patty, gruyere, bacon, debutant special sauce, pickled onion,	Ş17
appetizers & bread		brioche + frites \$4	
Warm dinner roll cultured butter	\$4ea	Beetroot Charcoal beetroot, seasonal beans & root vegetables	\$27
Profiterole w/ duck liver parfait, caramelised onion + fig jam	\$7ea	Duck to share	\$99
Potato blini, crème fraiche, smoked salmon roe	\$16	Charcoal roasted dry aged breast, hon glaze, fennel seeds w/ duck, red wine prune pithivier	
entrée		grande banquette	
Twice cooked gruyere		minimum 4 people	\$100p
cheese souffle, watercress	\$23	Bread butter	
Charcoal roasted mussels Cream, garlic, herbs + Frites \$4	\$24	Oysters mignonette	
Prime steak tartare + Frites \$4	\$25	Rare charcoal seared kingfish, butterm pickled fennel, apple	ilk,
		French toast, crab, chives, salmon roe	
French toast crab chives salmon roe	\$27	Twice cooked gruyere cheese souffle, watercress	
pasta		Charcoal roasted dry aged duck breas honey glaze w/ duck, red wine + prune	
Sweet potato agnolotti jamon, cream, sage	\$25	pithivier Rangers Valley angus striploin on the b	one
Crab and prawn linguine, confit	\$22	aged 30 days w/ frites + french salad	
cherry tomatoes, garlic, tarragon	\$32	Crème caramel	

Steak frites \$39.50 Beef fillet, frites. peppercorn cognac cream sauce \$82 Chateaubriand For two to share w/ bacon lardons, red wine jus + roasted eschallots \$69 Rangers Valley wagyu scotch fillet MBS5+ 14+ days dry aged 270g \$55/83 Pasture fed rib eye 55+ days dry aged 350g/550g Rangers Valley wagyu \$40/80 rump cap MBS9+ 14+ days dry aged 140g/280g Rangers Valley angus \$120 tbone MBS4+ 25+ days dry aged 1kg \$39 Rib Cap 55+ days dry aged w/ caramelised onions + bone marrow butter All steaks come with frites + salad to the table Sauces and condiments complimentary Café de Paris, Béarnaise, Dijon mustard Many of our steaks are dry aged and don't benefit from cooking past medium rare sides French salad shallot dressing \$9 \$9 Frites \$9 Green beans w/ almonds + tarragon butter Charcoal roasted broccoli \$12 w/lemon breadcrumbs + sheep yoghurt Paris mash \$12

dessert

Madeleines Four lemon and poppy seed madeleines	\$8
Profiteroles Hazelnut ice cream, warm chocolate sauce	\$14
Lemon tart Chantilly cream	\$14
Vanilla crème caramel	\$14
Rum baba Kraken black spiced rum, vanilla ice cream + shot of Kraken \$8	\$14
Strawberry mille-feuille	\$14
cheese	

Triple cream, blue, gruyere	1 \$16
served w/ toasted fruit loaf	2 \$28
& seasonal fruit	3 \$40



A BREATH OF FRENCH AIR A BREATH OF ERENCH AIR

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