

ÂNERIE

Entrée

Trio huitres 12

Trio of freshly shucked oysters
Natural/ Mignonette/ Black Garlic

Canard Agnolotti au citron \$22

House made pasta pockets filled with Duck with citrus glaze

Soupe aux l'oignon 18

Traditional onion soup

Escargot Maitre'd Hotel beurre 18

Escargot with Garlic, Butter & Parsley

Croquettes du jour 21

Croquettes of the day

Saumon fume et fromage de chevre 23

Smoked salmon and goats' cheese

Pâté de foie de canard 19

Duck Liver Pate

Terrine d'maison 20

House made Turkey, Apricot and Pistachio Terrine

Port Lincoln Sardines 22

Polenta and herb crust with Salsa Verde

Plat d'accompagnement

Salade 14

Ratatouille 12

Seasonal Greens 14

Frites 10

Plat Principle

Poisson du jour, pomme de terre fondant 45

Fish of the day with fondant potato, saffron bisque

Poitrine de porc, mille feuille de pommes, ratatouille 48

Pork Belly with potato truffade, ratatouille and calvados sauce

Croupe d'agneau sous vide avec panais rôti, purée de carottes et jus 46

Sous Vide Lamb Rump with Roast Parsnip, Carrot Puree & Jus

Croutons de chevre au four, salade mixte 32

Baked Goats Cheese croutons and mixed salad

Cuisse de canard confite aux aubergines, purée de panais 48

Confit duck with roast aubergine, parsnip puree and berry jus

Filet ecossaise, frites, asperges et jus de boeuf 49

300g Scotch fillet, fries, asparagus, and jus

Ballotine de poulet au mille feuille de pommes, sauce champignons 46

Chicken Ballotine with potato mille feuille, mushroom sauce

Franco-Belge Moule Frites 34

French-Belgian recipe mussels, white wine, garlic and fries

Le Dessert

Crème Brulee 16.5

Poached Pear 15.5

Lemon Meringue Tart 15.5

Fromage

Selection of 3 cheese with accoutrements 25

27.4.22

Please advise your server of any allergies or intolerances upon ordering