

Les Entrées - Appetizers

La Soupe à l'Oignon

The traditional onion soup, topped with bread and cheese. \$16

Le Camembert fondu à partager (ou pas..!) *Chef's recommendation* 🍷

Baked camembert infused with rosemary and a dash of wine. Served with bread. To share .. Or not! \$36

La Demi-douzaine d'Escargots

Half a dozen wild Burgundy snail with garlic and parsley butter, served with bread \$16

Les Saint-Jacques façon Bretonne

Baked scallops served au gratin in a rich creamy sauce. 2pcs \$19

Le Pounti *Chef's recommendation* 🍷

Rustic savoury cake made with pork, vegetables and prunes. \$17

Le Foie Gras

Duck foie gras. Served with gingerbread and fig jam \$26

La Planche de Charcuterie

Selection of prosciutto, saucisson and homemade rillettes served with french baguette, cornichons and butter. \$25

Les Rillettes de la Maison

Slow cooked homemade pork pâté. Served with bread \$18

Les Plats Traditionnels

La Fondue Savoyarde *Chef's recommendation* 🍳

Cheese fondue served with bread. A must-try convivial winter dish. Min 2pers. \$39/pp

Gf Le Confit de Canard *Chef's recommendation* 🍳

Homemade duck leg confit and wine jus reduction served with homemade mashed potatoes \$32

Gf Le Boeuf Bourguignon

The not-to-be-missed dish! Slow cooked beef in red wine, carrots and mushrooms. Served with homemade mashed potatoes. \$36

Gf La Tartiflette *Chef's recommendation* 🍳

Popular cannot-miss gratin garnished with potatoes and a bacon cream sauce, topped with cheese. Served with a green salad on the side. \$35

Le Hachi Parmentier de Canard aux Marrons

French version of the shepherd's pie with duck confit and chestnuts. Served with a green salad on the side. \$32

Gf Le Cassoulet traditionnel

Iconic french country dish, the Cassoulet is a combination of duck leg confit, sausage and bacon in a garlicky white beans stew slowly cooked in a earthenware pot. \$45

Le Magret de Canard sauce Cerise

Duck breast cooked to maximum tenderness with burnt honey, cherry sauce and French fries. \$34

Le Tartare Traditionnel

Hand cut raw beef blended with condiments and egg yolk. Served with French fries. \$36

Les Accompagnements - Sides

La Demi Baguette

Half baguette and butter \$7

Gf La Salade Verte

Green salad and vinaigrette dressing. \$8

Gf L'Assiette de Frites

French Fries. \$10

Gf La Ratatouille

Mix of baked zucchini, capsicum, eggplant and onions. \$11

Gf La Purée Maison

Homemade mashed potatoes. \$11

Gf = Gluten free

Fromage

Ask for today's cheese \$14

Les Desserts

La Crème Brûlée classique *Chef's recommandation* 🍷
Vanilla custard base topped with a crunchy caramel. \$14

Gf **La Poire Belle-Hélène** *Chef's recommandation* 🍷
Poached pear flambéed, topped with chocolate sauce and served with vanilla ice cream. \$16

La Tarte aux Noix et Caramel-beurre-salé
Walnut and salted caramel tart \$14

Gf **La Mousse au Chocolat**
Chocolate Mousse. \$12

La Tarte au Citron brûlée
Lemon tart brûlée \$14

Les Crêpes

Crêpe flambée au Grand Marnier
Flambéed crêpe with Grand Marnier. \$12

Crêpe Caramel Beurre Salé
Crêpe topped with salted caramel butter \$12

Crêpe Nutella
Crêpe topped with Nutella. \$12

Crêpe Miel
Crêpe topped with honey. \$10

Crêpe Sucre Citron
Crêpe topped with lemon and sugar. \$10

Feeling gourmet ? Add Vanilla Ice Cream ! One scoop \$2

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