

LES ENTRÉES

SOUFFLÉ AUX FROMAGES \$25 V GF

Twice cooked three cheese soufflé

SOUPE À L'OIGNON \$25

French onion soup with Port and egg yolk liaison and Gruyère croutons

NOIX DE SAINT-JACQUES AU POTIRON \$30 GF DF

Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

DOMÉ DE SAUMON FUMÉ \$28 GF

Smoked salmon dome, with potato and egg salad, avocado and red pepper coulis

TARTE AUX CHAMPIGNONS \$25 V

Sautéed wild mushrooms and Comté tart

RISOTTO AU POTIRON \$25 VG GF

Risotto with roasted pumpkin, pine nuts, crispy sage and cashew cheese

PARFAIT DE FOIE DE CANARD EN PETIT POT \$25 (GF if served with GF bread)

Duck liver parfait with French baguette Melba toast, cornichons and grape chutney

ESCARGOTS BOURGUIGNONS GF ½dz \$20/ 1dz \$32 GF

Traditional French snails in garlic, parsley and Brandy butter

STEAK TARTARE entrée \$32/ main \$45 DF (GF if served with GF bread)

"I recall Margaret Fulton lecturing me in the 1980's on how important it was to hand chop beef for Steak Tartare" so we do and serve it (raw) with condiment and toasted French baguette

LES ACCOMPAGNEMENTS

- POMMES FRITES, French fries with aioli \$13.00 V GF
- PURÉE DE POMMES DE TERRE, potato mash with lashings of cream and butter \$13 V GF
- HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard \$13 GF V
- SALADE VERTE, Mixed leaf salad with French échalots dressing V GF \$10

Vegetarian V Vegan VG Gluten free GF DF dairy free

LES PLATS DE RESISTANCE

COUSCOUS DE LEGUMES MAROCAIN \$38 VEGAN GF

Moroccan style vegetable Tagine with hummus, couscous and Harissa

NOISETTE D'AGNEAU A LA PROVENÇALE \$45 GF DF

June Gold lamb rump, with roasted garlic, olive, grape tomato and rosemary
Served with duck fat chat potatoes

CANARD EN CROÛTE \$45

Duck and Pinot Noir pie with melted brie under a puff pastry crust

LA BOUILLABAISSÉ DE CLAIRE \$45 GF DF

Traditional seafood stew with saffron, olive oil, garlic, fennel, tomato and potato served with a rouille crouton

FILET DE SAUMON AU MISO \$45 GF DF

Baked Tasmanian salmon fillet marinated in miso, served with braised eggplant, black rice and topped with yuzu mayonnaise and crispy wasabi peas

BOEUF BOURGUIGNON \$42 GF

Beef braised in red wine with Dutch carrots, baby onion and smoked bacon lardons

POITRINE DE PORC AUX LENTILLES \$45 GF DF

Pork belly with Puy lentils and beetroot glaze

PAUPIETTE DE POULET FLORENTINE \$45 GF

Thirlmere chicken Maryland stuffed with spinach farce served with creamy polenta and sorrel sauce

CHATEAUBRIAND SAUCE BEARNAISE POUR DEUX \$110 GF

Beef tenderloin FOR TWO to share, wrapped in prosciutto, with Bearnaise sauce, potato mash, green beans (Our grass-fed beef is from Greenham organic farm in Tasmania)

LES DESSERTS \$20

- BELGIAN CHOCOLATE MOUSSE: Claire's Grandma recipe served with macaron GF
- TARTE AU CITRON MERINGUÉE : Lemon meringue tartlet
- CREME BRULÉE with French macaron GF
- BABA AU RHUM: Rhum soaked baba with whipped cream and brandied cumquats
- PARIS BREST: Choux pastry crown with hazelnut cream and caramelised almond
- SORBET MAISON: Blood orange sorbet with a shot of Vodka and Persian fairy floss VG GF
- ASSIETTE DE FROMAGES : Brie, Fourme d'Amber, Chèvre and Comté (extra \$5)