



DINNER 3 Course \$428

HORS D'ŒUVRES

Appetizers

Soupe du Jour Chef's Special Daily Soup (v)

or

Soupe a l'oignon Onion Soup, Crouton and Emmental Cheese

or

Niçoise Salade Tuna, Olive, Hard Boiled Egg, Lemon Garlic Dressing

or

Salade de Crottin de Chèvre Chaud Toasted Goat Cheese Salad with Honey (v)

PLATS PRINCIPAUX

Mains

Spaghetti au Pistou Basil, Parmesan, Pine Nuts and Garlic Pasta (v)

or

Bouillabaisse Seafood Stew with Perch Fish, Mussels, Calamari and Garlic Aioli

or

Navarin D'Agneau et Gratin Dauphinois Scotch Lamb Shoulder Braised in White Wine served with Potato Gratin

or

Steak Frites Hanging Tender, Matchstick Fries, Ratatouille and Béarnaise

or

Steak Tartare 120g Grain Fed Fillet, French Fries, Toasted Baguette

DESSERTS

Sweets

Frangipani Fig Tart Almond and Vanilla Ice Cream

or

Douceur du Jour Chef Daily Dessert

or

Crème Brûlée with Lavender Biscuits

or

Petit Plateau de Fromages Selection of 3 Cheeses
(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comte)

Add \$68 to Enjoy a Glass of Wine

Red Merlot, Marrenon Les Grains Rhone Valley, France, 2013

White Chardonnay, Heritage de Carillan, Languedoc, France, 2015

Rose Merlot, Marrenon Les Grains Rhone Valley, France, 2013

Sparkling Charles de Frères Cuvée Jean-Louis, Burgundy, France, NV