



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)

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## 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

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## 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)

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**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