

Menu de Midi

\$42++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$48++ 3-course set lunch menu

ENTRÉE

Traditional French onion soup, gratinated Emmental cheese (NF)

Chilled leeks & potato soup, buttered croutons,
kelp & organic extra virgin olive oil (VG/NF)

Salad of Corsican ham, fresh peach, Comte cheese,
Watercress salad & basil dressing (GF)

Quiche of summer vegetables & goat cheese, mixed salad (VG/NF)

Provençale mussels in a saffron tomato sauce (NF/GF/DF) **add \$6**

Pan fried foie gras, white peach jus,
gingerbread puff pastry & almond (1 pc) **add \$10**

PLAT PRINCIPAL

Potato gnocchi in ratatouille, tomato, Pistou & Emmental cheese (VG/NF)

Brittany's Cotriade stew of daily selection of fish & seafood,
carrots, leek & potato (NF/GF)

Grilled Iberico pork collar, green beans, tomato, potato & jus (NF GF)

Roasted black cod with fish stock, white wine, onion & anchovy sauce,
roasted potatoes (NF GF) **add \$10**

Crispy French duck leg confit with summer succotash
creamed corn grit & red wine sauce (NF GF) **add \$10**

Char-grilled Wagyu ribeye (MB 5), French fries & salad
choice of 1 sauce: red wine or Béarnaise sauce (NF/GF) **add \$15**

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée (VG/NF/GF)

Caramelized peach with puff pastry & whipped crème fraîche (VG)

Raspberry & almond cake, vanilla Chantilly & raspberry coulis (VG)

Madong 70% dark chocolate mousse (VG/NF/GF)

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges