

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)

Amela tomatoes & pistou soup, croutons & seaweed powder (VG/NF)

Potato, tomato, smoked ham & egg salad, gherkins & cream dressing (GF)

St. Nectaire cheese, bacon & leek quiche, side salad (NF)

French mussels Provençale in 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, chanterelle mushrooms,
sweetcorn & leeks in Mornay sauce (VG/NF)

Languedoc "Bouillnade" saffron aioli stew
of kitchen seafood selection & potato (NF/GF)

Grilled Iberico collar, roasted plums & green beans, mirabelle sauce (NF GF)

Pan roasted barramundi, olive oil potato & sauce vierge (NF GF) **add \$10**

Crispy French duck leg confit with Provençal potatoes
saffron supreme sauce, fennel & onion salad (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)

Plum & almond cake soaked with mirabelle plum liquor syrup
& served with vanilla crème fraîche (VG)

Raspberry Flaugnarde: baked raspberry custard
served with almond dragees & vanilla Chantilly (VG)

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

Coffee | Tea

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