

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)

Cauliflower soup with butter croutons, chives, virgin olive oil (VG/NF)

Salad of fresh Fig, goat cheese & walnut, honey balsamic dressing (VG/GF)

Quiche of Comté, smoked bacon, pumpkin, mushroom & leek (NF)

French mussel in white wine, lemon, cream & mushrooms (NF/GF) **add \$6**

Pan fried foie gras, chardonnay grape jus,
pecan nuts & gingerbread puff pastry (1 pc) **add \$10**

PLAT PRINCIPAL

Potato gnocchi with porcini mushroom, roasted butternut,
24 month Comté, hazelnut & brown butter sauce (VG)

"Ttoro" Basque fish & seafood stew with pilaf rice (NF/GF)

Grilled Iberico Pork Collar with Brussel sprouts, bacon, chestnut
& mashed potatoes, mustard cream sauce (NF GF)

Pan roasted ocean trout with fish quenelle, mushroom,
crawfish & Nantua sauce (NF GF) **add \$10**

Crispy duck leg confit with French Mogette beans stew,
smoked bacon & Toulouse sausage (NF) **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 brulée (VG/NF/GF)

Baked French figs cheese cake with fig compote (VG)

Baked pear tart with frangipane cream

Almond dragée & whipped crème fraîche (VG)

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

Coffee | Tea

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