

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)

Mushroom soup with porcini bits, croutons & truffle oil (VG NF)

Warm potato salad with celery, watercress, ham, Comté cheese, walnuts, cider vinegar & crème fraiche dressing (GF)

Pumpkin, porcini mushroom, Brussels sprouts quiche (VG NF)

French mussels in mushrooms, butter & lemon (NF/GF) **add \$6**

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

PLAT PRINCIPAL

Potato Gnocchi with mushrooms, brown butter sauce,

Cheese, truffle oil & hazelnut (VG)

"Matelote" kitchen selection of seafood stew in red wine sauce, mushroom, onion & potatoes (NF GF)

Roasted bone in turbot steak with fish stock, cream & white wine sauce, roasted potato (NF GF) **add \$10**

Grilled Iberico pork collar, Brussels sprouts, mashed potato & bacon jus (NF GF)

Crispy duck confit with mustard sauce, Sarladaise potatoes braised red cabbage & apples (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 brulée (VG/NF/GF)

Gâteau Ardéchois: chestnut cake served with chestnut cream frosting (VG)

Persimmon tart, rum infused fig frangipane & Chantilly cream (VG)

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

Coffee | Tea

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