



3- COURSE SET MENU \$68

ENTRÉES

VELOUTÉ DE CÉLERIE

Celeriac Velouté, wild mushrooms, chives and white truffle oil

or

ESCARGOTS

Burgundy Snails in Clay Pots, Specialty Of L' Angelus

or

SAUMON

Confit Atlantic Salmon, Celeriac remoulade, salmon roe

or

ROQUEFORT SALAD

Roquefort Salad with Pear, Endives, Croutons and Walnut Oil

PLATS

CROQUETTE DE LA MER

Tiger Prawn and Sea Bass Fishcake, shave fennel, Aioli and Ikura

or

COCHON DE LAIT

Slow-cooked Suckling Pig belly, baked apple purée, haricot beans and jus

or

FILET DE BŒUF

Angus Fillet orminon, Speck, truffled mushrooms and cafe de Paris butter

SAUCISSE DE TOULOUSE

Homemade Toulouse Sausage with Braised Puy Lentils, Savoy and Slow-Cooked onions

DESSERTS

PARFAIT AU CHOCOLAT BLANC

Drumbuie White Chocolate Parfait, caramelised blood oranges, palmiers and orange sorbet

or

TARTE FAÇON CRÈME BRÛLÉE

Rhubarb-Crème Brûlée Tart with Poached Rhubarb and Coulis

or

MERINGUE MAISON

Fresh berries, vanilla mascarpone and Passion Fruit Meringue

or

TARTE AU CHOCOLAT

Chocolate tart, cocoa nut crumbs, hazelnut ice cream

or