

3 COURSE LUNCH SET MENU from \$35

NOT AVAILABLE ON EVE AND DURING SPECIAL DAY AND PUBLIC HOLIDAY

ENTRÉES

SOUPE DU JOUR

Soup of the Day

CONFIT PORTOBELLO

*Slow Cook Portobello Mushroom,
Bigorre Lardon, Pickled Shimeiji,
Basil Pesto*

OR

RILLETTES DE CRABE AU CITRON

*Citrus Crab Meat, Cauliflower Purée
Pickled Daikon*

OS À MOELLE + \$4

*Baked Bone Marrow, Cèpes Mushroom
and Ham sauce,
Grilled Pain de Mie*

PLATS

LONGE DE PORC SAUCE CHARCUTIERE + \$6

*Butter Roasted Iberico Pork Loin, Fine Beans
Confit Ratte Potato, Mustard Sauce*

OR

BAR POËLÉ

*Pan Seared Barramundi, Couscous, Romesco Sauce,
Fish Bone Reduction*

OR

RISOTTO AUX ARTICHAUTS ET TRUFFES

Artichoke & Truffle Risotto, Shaved Parmigiano Reggiano

OR

STEAK FRITES

Grilled Tenderloin, Red wine Reduction, Confit Tomato and fries



+ 9.90\$,

**Pair a glass of
wine.**

**Rosé, white or
Red.**

10cl

DESSERTS

RIZ AU LAIT DE COCO

*Coconut Rice Pudding, Rum Candied Prune,
Puff Black Rice*

OR

SELECTION DE FROMAGES

*Choice of 2 Cheeses, Chutney
Origin: France*

PROFITEROLE + \$3

*Choux Pastry, Vanilla ice cream, Candied Almonds,
Chocolate Hazelnut Sauce*

