

## 3 COURSE LUNCH SET MENU from \$43.50 NETT

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

#### TARTARE DE SAUMON

*Salmon Tartare, Burnt onion puree,  
Pickled Celery*

#### OS À MOELLE + \$5.00

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

### PLATS

#### JOUE DE PORC PROVENÇALE

*Parmesan Polenta, Olive, Arugula Puree*

OR

#### BAR POÊLÉ

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

OR

#### RISOTTO AUX ARTICHAUTS ET TRUFFES

*Artichoke & Truffle Risotto, Shaved Parmigiano Reggiano*

OR

#### STEAK FRITES BLACK ANGUS TENDERLOIN 150G + \$7.00

*Fillet Mignon 150g, Confit Cherry Tomato, Red Wine Sauce  
(Choice of Mash Potato or Fries)*



**+\$11.80**

*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*



#### LA POIRE POCHÉE + \$4.50

*Poach Pear, Raspberry Coulis, Vanilla Ice Cream,  
White Chocolate Feuilletine*

PRICES ARE NETT, INCLUSIVE OF GST AND SERVICE CHARGE