

**3-COURSE FROM LUNCH SET \$39.90<sup>++</sup>** **2-COURSE FROM LUNCH SET \$31.90<sup>++</sup>**



**\$9.90<sup>++</sup>**

*Pair a glass of wine  
Rosé /White/Red*

## ENTRÉES

CHOICE OF ONE

### HÛÎTRES DE HYOGO

Hyogo Oysters 3pcs Mignonette , Lemon

### SAUMON SÉCHÉ "MAISON"

Home Cured Norwegian Salmon  
Cucumber Gazpacho , Pickled Daikon ,  
Freshly Grated Horseradish , Ikura

### ŒUF COCOTTE

Cocotte Baked Egg, Cauliflower Cous Cous,  
Smoked Eel , Onion Foam

### SOUPE DU JOUR

Soup of the day

### OS À MOELLE (+\$5)

Baked Bone Marrow, Toast , Ceps  
Mushroom & Ham Sauce

### FOIE GRAS TERRINE (+\$5)

Terrine of French Duck Liver , Sour Dough ,  
Onion Chutney

## PLATS

CHOICE OF ONE

### STEAK FRITES

Classic Steak & Fries of Australian Angus Tenderloin  
Confit Cherry Tomato , Red Wine Reduction  
*Choice of Potato Puree or Fries*

### FILET DE VIVANEAU À LA DUGLÉRÉ

Pan Seared Red Snapper "Dugléré Style"  
Green Zucchini ,Ratte Potatoes , "Pizzutello"  
Tomato White Wine Cream Sauce

### RISONI AU POULPE

Grilled Spanish Octopus Squid Ink Risoni , Pickled  
Cucumber , Chorizo , Confit Cherry Tomato

### JOUE DE PORC PROVENÇALE

Braised Iberico Pork Cheek "Provençal Style"  
Parmesan Polenta , Spanish Green Olives ,  
Arugula Pesto

### SUPRÊME DE POULET JAUNE FRANÇAIS (+\$5)

Pan Roasted Slow Cooked Corn-Fed French  
Yellow Chicken Breast Potato Puree , Leek  
Fondue , Foie Gras Sauce

## DESSERT

CHOICE OF ONE

### MOUSSE AU CITRON

Lemon Mousse Meringue , Chocolate Shortbread , Salted Caramel Sauce

### CHEESECAKE AU CAFÉ (+\$3)

offee Cheesecake Cocoa Crumble , Baileys Cream

### SELECTION DE FROMAGES

Origin : France

*Choice of 2 Cheeses , Chutney , Crispbread*

### COFFEE

*Choice of Coffee: Black , Espresso , Macchiato , Cappuccino , Latte , Flat White*

