

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 *(NF)*

Roasted carrot & Brie cheese soup, croutons, organic olive oil & chives *(NF/VG)*

"Auvergnate" salad of Cantal, Bayonne ham,
potatoes & walnut, cider vinaigrette *(GF)*

Winter black truffle & mushrooms egg custard quiche, side salad *(NF/VG)*

French mussel "Marinière" steamed in white wine & garlic **add \$6** *(NF/GF)*

Pan fried foie gras with caramel apple,
balsamic veal jus, walnut, puff pastry (1 pc) **add \$10**

PLAT PRINCIPAL

Potato gnocchi with roasted carrot, broccolini, leek & garlic,
sage butter & Cantal cheese sauce *(NF/VG)*

Sole fillet "Meunière" in brown butter,
citrus juice & parsley, steamed potatoes **add \$10** *(NF/GF)*

Grilled Iberico pork loin, "Charcutière" sauce,
carrots Vichy & mash potatoes *(NF/GF)*

"Bourride" Provençal aioli stew of seafood selection,
celery, leek & potatoes *(NF/GF/DF)*

Crispy duck leg confit with Sarladaise potato,
mushroom & red wine sauce **add \$10** *(NF/GF)*

Char-grilled Black Angus ribeye, fries & salad,
choice of red wine sauce or Béarnaise **add \$15** *(NF / GF)*

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée *(NF GF)*

Pineapple macerated in kirsch, served with whipped fresh cream *(NF/GF)*

"Ispahan" rose scented gâteau of lychees & raspberries, Chantilly cream

Madong 70% dark chocolate mousse *(NF GF)*

Coffee | Tea

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