

CHRISTMAS DAY LUNCH MENU

TUESDAY, 25TH DECEMBER 2018

Baguette with Lutèce truffle butter & appetizer

Première Assiette - First Course - Choice of

Meli-Melo de crustacés à la Parisienne, purée de poivron rouge, une vinaigrette de citron caviar
Yamba prawn, WA lobster tail Parisienne, piquillos puree, finger lime dressing

Pintade & foie gras de canard en terrine à la truffe noire, prune farcie & brioche poêlée
Guinea-fowl layered with duck foie gras & the black truffle terrine, toasted brioche

Le millefeuille de pâtes et crabe sauce crustacés
The famous Cea's spanner crab lasagne with a creamy crustacean sauce

Deuxième Assiette – Second Course choice of

Poitrine de dinde rôtie, petit farci, gratin de carottes et châtaignes, compotée d'airelles et jus au Vin chaud de Noël
Oven roasted traditional turkey breast, stuffing "boudin", carrot & chestnut gratin, cranberry chutney, gluhwein jus

Filet de bœuf grille saignant à la croute de moelle & truffe, jus léger au raifort et pomme croustillante
Grain fed beef tenderloin medium rare, bone marrow & black truffle crust, potato Rates frites & a light horseradish jus

Bar de Patagonie du glacier 51 cuit à basse température, fondue de tomate et fenouil
Slow cooked Glacier 51 Sea bass, saffron potato, fennel & tomato, aioli

Les Desserts

Le Plum Pudding "anglais", sauce vanille et Cognac, parfait glacé aux noisettes
Steamed traditional Christmas pudding with vanilla & brandy sauce, hazelnut iced parfait

Or

La Bûche de Noël « tout Chocolat », jus aux cerises et glace au chocolat blanc
The French Christmas log "chocolate", Shepparton cherries compote & white chocolate ice cream

Or

La crème brûlée à la vanille de Tahiti, croustillant à la cassonade
Vanilla bean creme brulee & crispy caramelised pastry

Or

Deux fromages fermiers, figues & raisins muscat en salade, baguette
Two French farmhouse cheeses, baguette, fresh figs & muscatels salad

Menu subject to market availability - Vegetarian options available

Live Entertainment on the Day "Les Chansons de Noël"

The Christmas lunch 198.0 per person – Children 98.0
The Christmas Lunch & 3 hours premium French wine 250.0 per person
A selection of Brut, Rose Champagne, & French wines

Please note: Reservation is confirmed when full payment is received. Receipt will be e-mailed on request
Cancellation before 1st December – full refund
Cancellation before 15th December 50% refund | After 16th December no refund possible