

## SPRING SPECIAL LUNCH MENU

Tuesday's to Saturday's

**2 courses & a glass of wine 45.0 - 3 courses & a glass of wine 52.0**

*The sommelier's selection of Sparkling, Sauvignon Blanc or Shiraz*

### **Entrees – choice of**

New season Scampi mousseline, baby leek & scampi sauce

The onion soup "Alsace style" & house made duck sausage, croutons & gruyere

Ham terrine Burgundy style, seeded mustard dressing, crispy baguette

White asparagus salad, the fried egg, baby cos, truffle vinaigrette

### **Mains – choice of**

Today's market fish Bourride, the white bouillabaisse, mirepoix vegetables & aioli

The famous sand crab lasagne with a creamy crustacean sauce

Free range duck & grilled speck with sauerkraut Alsace style, horseradish jus

Lamb shoulder stuffed with onion & olives braised 18 hours, red peppers & potato mousseline

Grain fed Angus beef sirloin chargrilled, pomme frites, Bearnaise sauce - supplement 7.0

### **Desserts – choice of**

Crème brûlée with vanilla bean, cassonade crispy pastry

"Les oeufs à la Neige" the Floating Island, anglaise, iced parfait

Chocolate Gianduja Marquise, semi whipped cream & hazelnut ice cream

Two farmhouse cheeses, apricot chutney, baguette & lavosh

### **Sides**

Sides: Baguette & Lutece truffle butter 9.0 – Cauliflower Gratin 9.0 – Pomme frites 9.0

Full A La Carte Menu Available

Menu subject to market availability – Gluten free & vegetarian options available

Table of 8 maximum – For larger tables call the function manager 3161 1858