

BASTILLE DAY LUNCH CELEBRATION

& Live Entertainment

FRIDAY 14TH JULY 2017

from 11.30am

*Chef Romain Bapst honour's Auguste Escoffier & Marie-Antoine Carème,
the Chefs of the Kings & the Kings of the chefs*

Première Assiette - (choice of)

Boudin de crabe a l'Amiral Auguste Escoffier, purée de céleri, beurre au caviar

Fresh Cea's spanner crab boudin Auguste Escoffier, celeriac puree & garniture Amiral

Terrine de volaille au foie gras Antonin Carème , poire William grillée au miel et brioche

Slow cooked free range chicken & foie gras terrine, grilled pear with honey & brioche

Deuxième Assiette - (choice of)

Aiguillette de canard grillée, pomme saladaise, jus a la compotée d'oignon

Free range duck breast chargrilled, truffled roasted potato & onion compote jus

St Pierre cuit à basse temperature a la Dieppoise

John Dory with a meli-melo of seafood in their shell: mussels, clams, all the beans

La queue de boeuf farcie et braisee au Syrah, pomme mousseline et garniture Bourguignonne

Australian Wagyu beef oxtail braised 72 hours with Shiraz, potato puree, button mushroom, baby onion & speck

Le Dessert - (choice of)

"les oeufs à la neige" & crème anglaise Augute Escoffier au caramel

The traditionnal floating Island

Mirliton a la rhubarbe et les fraises Sarah Bernhardt

The rhubarb tart & strawberries

Deux fromages fermiers, compote de pomme et coings, baguette

Two farmhouse cheeses, apple & quince chutney, baguette

The 3 course Menu, a glass Champagne on arrival & matching French wines 95.0 per person

The 3 course Menu, a glass Champagne on arrival 75.0 per person

Menus subject to Market availability | Gluten free & vegetarian available

Entertainment & Dancing

Reservations: T 07 3161 1858 or bookings@lutece.com.au