

PRE-RUGBY GAME

Australia – New-Zealand Blendisloe Cup 21st October 2017 from 12pm all day

MENU

Première Assiette – First Course - choice of

Guinea-Fowl & foie gras terrine, apple & punce chutnet, brioche toast

Crispy King prawns in Brik, "salade Russe", red peppers dressing

The famous sandcrab lasagne with a creamy crustacean sauce

Salad Lutèce "Comme Caesar Ritz", fried truffle egg, house cured salmon with Sauternes

Deuxième Assiette - Second course - choice of

Slow roasted free range duck, peas francaise, crispy potato, orange sauce

The famous sandcrab lasagne with a creamy crustacean sauce

Today's fish Grenobloise, baby capers, lemon & coutons, beanettes & pomme frites

Black Angus Oxtail braised 72 hours with Shiraz celeriac puree & mushroom ragout

Grain fed Angus beef Tenderloin or Sirloin char grilled, pomme frites, black pepper or Bearnaise sauce

Les Desserts - choice of

Crème brûlée with Tahaa vanilla bean & cassonade crispy pastry

Floating island "oeuf a la neige", new season mango iced parfait

Chocolate "Marquise", Bergamot ice cream & salted caramel sauce

Two French farmhouse cheeses served with walnut bread, lavosh & apple & sherry chutney

Sides

Baguette with cultured butter, parmesan & truffle 9.0

Pommes Frites, parmesan & sage salt 9.0 Mixed salad leaves 9.0

Green peas a la française 9.0

2 Course 62.0
3 Courses 70.0