

SUMMER TASTING MENU

Première assiette

Alsace tart "Flammekueche" with crème fraîche, onion, speck & ceps mushroom

Deuxième assiette

Warm duck foie gras Royale with Port jus & sautéed Tasmanian scallops "the Queenies"

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free-range half duck a l'orange, peas Française, crispy potato

Today's market fish grilled, risotto stuffed zucchini flower, broccolini with wild thyme, olive tapenade & beurre blanc

WA White Rocks veal T-Bone "The Jaguar of the veal!" oven roasted, creamed morels mushroom sauce
Pomme mousseline

Cinquième assiette - les desserts (to order in advance)

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Apple tart "fine", vanilla bean ice cream, semi whipped cream

Today's Pastry chef soufflé with ice cream

Two farmhouse French cheeses, baguette, lavosh, apricots macerated with saffron

The 5 course Tasting Menu min 2 persons 98.0 & 148.0 with matching wines

5 course Tasting Menu with the Périgord Black truffle min 2 persons 140.0 per person & 198.0 with matching wines

Vegetarian Tasting menu 5 courses 83.0

SUMMER MENU

Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraîche, onion & speck 16.0 & the Périgord black truffle 29.0

The lobe duck foie gras "Rougié" & pheasant terrine, apple & raisin chutney, pomegranate dressing 32.0

Snails in their shells with a parsley & garlic butter, bouillon "Alsace style" 6ea 21.0 - 12ea 38.0

Crispy Yamba king prawn cutlet with sage leaf & green sauce ea 10.0

Duck liver parfait with Cognac, crispy baguette 14.0

Première Assiette - First Course

Sautéed Tasmanian scallops "The Queenies", fresh pasta & the Périgord black truffle 36.0

The sand crab lasagne with a creamy crustacean sauce 28.0

Ora king salmon house cured with Gewürztraminer, green asparagus cooked & raw,

the fried truffle egg, spiced carrot & pomegranate dressing 22.0

Steak Tartare hand cut raw Black Angus beef sirloin & all the trimmings, pomme gaufrettes 22.0

Assiette de Charcuterie; terrine "Campagne", the pork cheeks & foie gras, duck rillettes, duck parfait,

cornichons, pickled vegetables, fig & onion chutney, grilled brioche 26.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0

"Les Cocottes" en entrees

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage 29.0

Tripes "a la Mode", vegetable mirepoix, trotters braised with Calvados Brandy, "my mother Claire's recipe" 19.0

SUMMER MENU

Deuxième Assiette - Main Course

Today's market fish, crispy zucchini flower, broccolini with wild thyme, olive tapenade, beurre blanc 38.0

The famous sand crab lasagne with a creamy crustacean sauce 42.0

Grain fed Black Angus beef sirloin 150days grain fed chargrilled, pommes frites & Béarnaise sauce 44.0

WA White Rocks veal T-Bone "The Jaguar of the veal!" oven roasted, creamed morels mushroom sauce
Pomme mousseline 46.0

Slow roasted free-range half duck a l'orange, sautéed peas Française, potato crispy 44.0

Free range lamb sirloin slow roasted with piment d'Espelette, Paimpol white bean &
ceps mushroom, wild thyme jus 38.0

"Les Cocottes" Main Course

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage 48.0

Coral trout, sea scallop, & king prawn "Bouillabaisse", pain grillé & saffron aioli "rouille" 42.0

Tripes "a la Mode", vegetable mirepoix, trotters braised with Calvados Brandy, "my mother Claire's recipe" 36.0

Accompagnements

Mixed salad leaves 9.0 - Hand cut pomme Frites 9.0

Peas à la Française en "cocotte" 9.0 - Cauliflower "Polonaise" gratin 9.0

Vegetarian menu available - Menu subject to market availability - One bill per table -

Tuesday's BYO Wine only 10.0 per person - Public Holiday surcharge 15%

SUMMER MENU

Les Desserts

Today's Pastry chef soufflé & ice cream (preferable to order in advance - 20 minutes waiting time) 17.0

"Bûche de Noel" The French Jivara Chocolate Christmas log, cherry sauce, Bergamot ice cream 14.0

Apple tart "fine", vanilla bean ice cream, semi whipped cream 16.00

"Café gourmand"; your coffee & pastry chef's petits fours selection 16.0

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry 12.0

Floating island "oeuf à la neige traditionnel", vanilla sauce "comme une anglaise" 12.0

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce 16.0

Crêpes Suzette flambées Grand-Marnier on your table, citrus jus, blood orange sorbet - min 2persons 17.0 per pers

*The Pastry opens the Paradise doors to the magical sweetness of the sugar,
where twice a day you can find the taste of your childhood..... - Romain Bapst*

Les Fromages de France - served with baguette & lavosh

Comte cow's milk hard cheese Jura with pear & red wine caramel 12.0

Lingot d'Argental triple cream, cow's milk- Rhone-Alps, apricots macerated with saffron 12.0

Morbier, semi-soft cow's milk, with a line of blue, Jura, apple compote 12.0

Bleu d'Auvergne, cow's milk, blue mould, Auvergne region -central France 12.0

Two cheeses 24.0 - Three cheeses 32.0

Dessert Wine 375ml

2006 Château Giraud 1er Grand Cru Classe en 1855, Sauternes France			120
2007 Sauternes Château Rieussec 1er Cru Classe en 1855, Sauternes France			150
1989 Sauternes Château Suduiraut 1er Cru Classe en 1855, Preignac, Sauternes France			195
2004 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes			600
2007 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes			780
2010 Coteaux du Layon Carte D'Or Baumard, Rochefort -Loire Valley	Bottle 750ml		80
2007 Sauternes Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes - Gironde – France			
	Bottle 750ml	Glass 20.0	118
2016 Iced Viognier Emperica, Castelli – Denmark WA	Bottle 750ml	Glass 10.0	48