

WINTER 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 Cabernet Sauvignon

Entrees – choice of

Lutèce salad "Comme Caesar Ritz", the fried truffle egg & baby cos

Leg ham, old vinegar & parsley terrine "Jambon persille"

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

Herb crumbed lamb brains, sauce gribiche with baby gherkins, beanettes salad

Scampi mousseline, quinoa with citrus & cinnamon, scampi sauce

Mains – choice of

The famous sand crab lasagne with a creamy crustacean sauce

Black pork cheeks slow roasted, green lentils du Puy ragout, pomme frites

Today's market fish on low temperature, Alsace sauerkraut with Riesling, potato puree

Romain's famous oxtail 72 hours braised with Shiraz, root vegetable purée, mushroom, red wine jus

Angus beef sirloin 150 days grain fed chargrilled, pomme frites, Bearnaise sauce - supplement 7.0

Desserts – choice of

Crème brûlée with Papua New Guinea vanilla bean, cassonade crispy pastry

Warm profiteroles with vanilla ice cream, hot chocolate sauce

Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait

Two farmhouse cheeses, apple & baguette & lavosh

Sides

Baguette & Lutèce truffle butter 9.0

Pomme frites 9.0 - Mixed salad leaves 9.0 – Petits pois Française 9.0- Cauliflower Polonaise 9.0

Full A La Carte Menu Available - Public Holiday 10% surcharge

Menu subject to market availability – Gluten free & vegetarian options

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