

## WINTER TASTING MENU & THE NEW BLACK TRUFFLE SEASON FROM MANJIMUP

### **Première assiette**

Alsace tart "Flammekueche" with crème fraîche, onion, speck

### **Deuxième assiette**

Duck foie gras Royale, sautéed scampi, Port jus

### **Troisième assiette**

The sand crab lasagne with a creamy crustacean sauce

### **Quatrième assiette choice of**

Slow roasted free-range duck, sweet potato puree, cherries confits, spiced duck jus

Today's market fish on low temperature, quinoa blinis, beurre Nantais, red peppers & lemon puree

Black Angus beef "Chateaubriand" 150 days grain fed chargrilled, pomme mousseline, mushroom ragout for 2 pers

### **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

New season Camarossa strawberries & nougat iced parfait, "petite meringue"

Today's Pastry chef soufflé with ice cream

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

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

*The Tasting Menu with the New Season Black Truffle 130.0 & 180.0 with matching wines*

*Vegetarian Tasting menu 5 courses 83.0 with the Black truffle 110.0*

*The 4 course Lobster menu 99.0 see availability & menu with your waiter*

# WINTER MENU

## Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraiche, onion & speck 16.0 & the Black truffle 27.0

Snails in their shells with a parsley & garlic butter, bouillon "Alsace style" 6ea 21.0 - 12ea 39.0

Pacific oyster "Smoky Bay Tasmania, Sauternes & finger lime dressing 4.5 ea

Crispy Yamba king prawn cutlet with sage leaf in brik pastry & green sauce ea 9.0

Duck liver parfait with Cognac, crispy baguette croutons 18.0

## Première Assiette - First Course

The sand crab lasagne with a creamy crustacean sauce 28.0

Sautéed deep sea scallops, fresh pasta, parmesan & the black truffle 36.0

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

Assiette de Charcuterie; terrine "Campagne", the free range chicken & foie gras, duck rillettes, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 28.0

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

Salad Lutèce « comme Caesar Ritz », the truffled fried egg, baby cos, goat cheese

## "Les Cocottes" en entrees

New season Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 29.0

***Add the new season Black Winter Truffle from Manjimup WA on your entree 12.0***

# WINTER MENU

## Deuxième Assiette - Main Course

Today's market fish on low temperature, quinoa blinis, beurre Nantais, red peppers & lemon puree 38.0

The famous sand crab lasagna with a creamy crustacean sauce 42.0

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

Black Angus beef "Chateaubriand" 150 days grain fed chargrilled, pomme mousseline, mushroom ragout, beanettes - for 2 pers. 98.0

Dorper lamb rack oven roasted, Ratte potato "Truffade", eggplant & tomato caviar, pea salad 44.0

Slow roasted free-range half duck, duck fat potato, spiced duck & orange jus 44.0

Wild hare "al la Royale", deboned, marinated & 48 hours braised with Shiraz, celeriac puree, ceps mushroom ragout 44.0

## "Les cocottes" en deuxième assiette

New season Western Australian scampi tail, potato gnocchi, peas, roasted chestnut & sage 45.0

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

**Add the new season Black Winter Truffle from Manjimup WA on your main 12.0**

## Accompagnements

Mixed salad leaves 9.0 - Hand cut pomme Frites 9.0 - Pomme mousseline 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 10%

# WINTER MENU

## Les Desserts

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

New season Camarossa strawberries & iced nougat parfait, "petite meringue" 12.0

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

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

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 15.0

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

Roquefort Papillon, sheep's milk, blue mould, Aveyron - pear & red wine caramel 15.0

Two cheeses 24.0 - Three cheeses 35.0

## Dessert Wine 375ml

2006 Sauternes Château Giraud 1er Grand Cru Classe en 1855, Sauternes France			155
2009 Monbazillac Cuvée du Château Grande Maison – Monbazillac France	500ml		85
2004 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes France			360
2007 Sauternes Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes France			860
2009 Vouvray Quarts de Chaume Baumard Coteau de Layon - Loire Valley - France	Bottle 750ml	Glass 10.0	75
2011 Botrytis Terre à Terre Wratttonbully SA			48
2012 Marsanne Cane Cut Château Tahbilk – Nagambie VIC	500ml		48
2007 Sauternes Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes - Gironde – France	Bottle 750ml	Glass 17.0	118