

CHRISTMAS DAY LUNCH MENU

MONDAY, 25TH DECEMBER 2017

Baguette with Lutèce truffle butter & appetizer

Première Assiette - First Course - Choice of

Meli-Melo de crustacés à la purée de citron, soupe glacée de petits pois

Yamba prawn, WA lobster tail & chipiron squid with lemon chutney & chilled pea soup

Lapin, volaille & foie gras de canard en terrine à la truffe noire, prune farcie & brioche poêlée

Duck & white rabbit layered with duck foie gras & Perigord truffle terrine, stuffed plum, toasted brioche

Le millefeuille de pâtes et crabe sauce crustacés

The famous Cea's spanner crab lasagne with a creamy crustacean sauce

Deuxième Assiette – Second Course - Choice of

Poitrine de dinde rôtie, petit farci, gratin de carottes et châtaignes, compotée d'ailles et jus au Vin chaud de Noël
Oven roasted traditional turkey breast, stuffing "boudin", carrot & chestnut gratin, cranberry chutney, gluhwein jus

Filet de bœuf grille saignant à la croute de moelle & foie gras Rougie, jus léger au raifort et pomme croustillante

Grain fed beef tenderloin medium rare, bone marrow & foie gras crust, crispy potato & a light horseradish jus

Bar de Patagonie du glacier 51 cuit à basse température, fondue de tomate et fenouil

Slow cooked Glacier 51 Sea bass, fennel & tomato, aioli vegetable salad

Les Desserts - Choice of

Le Plum Pudding "anglais", sauce vanille et Cognac, parfait glacé aux noisettes

Steamed traditional Christmas pudding with vanilla & brandy sauce, hazelnut iced parfait

Or

La Buche de Noël « tout Chocolat », jus aux cerises et glace au chocolat blanc

The French Christmas log "chocolate", Shepparton cherries compote & white chocolate ice cream

Or

La crème brûlée à la vanille de Tahiti, croustillant à la cassonade

Vanilla bean creme brulee & crispy caramelised pastry

Or

Deux fromages fermiers, millefeuille de figues et baguette

Two farmhouse cheeses, baguette, layered fresh figs "millefeuille"

Menu subject to market availability - Vegetarian options available

Live Entertainment on the Day "Les Chansons de Noël"

The Christmas lunch 195.0 per person – Children to 12 years old 105.0

The Christmas Lunch & 3 hours premium wines, French Champagne, Australian & French wines 260.0 per person

Please note: Reservation is confirmed when full payment is received. Receipt will be e-mailed on request

Cancellation before 1st December – full refund

Cancellation before 15th December 50% refund

after 15th December no refund



CONFIDENTIAL DEPOSIT FORM CHRISTMAS DAY LUNCH 2017

Name: (Mr, Mrs, Ms, Miss).....

First Name:

Postal Address.....

Postcode:

Contact Number: Email:

Booking Date: Booking Time:

Please speak to our Manager for confirmation of booking

- Menu \$195.00 Guests Numberx \$195.00 =
- Menu Children \$105.00 Guests Number.....x\$105.00 =
- Menu & Premium drink package \$260.00.... Guests Numberx \$260.00 =
- Total.....=

PAYMENT DETAILS:

ELECTRONIC FUNDS TRANSFER TO:

Bapst Restaurant Consulting Pty Ltd

Westpac BSB: 034 130

Account: 164 586

Reference: XMas & Surname (EG. XMAS John Smith)

CREDIT CARD

Name on Card:

Card Type: American Express / MasterCard / Visa

Card No:/...../...../..... Expiry Date:/.....

Security CCV No. (4 digit for AMEX).....

Signature: Date:

PLEASE NOTE that this payment is subject to approval of funds by your financial institution.

A receipt of the transaction will be mailed or e-mailed to you

Failure to provide some details may result in rejection or delays

Lutece Bistro & Wine Bar

1/60 McGregor Terrace – Bardon QLD 4065 - T 07 3161 1858 – bookings@lutece.com.au