

SUNDAY LONG LUNCH & LIVE ENTERTAINMENT

“Le Menu Tout poisson”

SUNDAY, 27th AUGUST 2017

from 11.30am

Menu

Première Assiette - First Course

Crispy King prawns- Tasmanian oysters, French shallot & watercress jelly
Tuna & Beef carpaccio- lobster Parisienne salad

Deuxième Assiette - Second Course

The fish soup -La soupe de poissons, aioli & coutons

Troisième Assiette - Third Course

Coral trout light smoked on sauerkraut Alsace style with beurre blanc
Grilled John Dory, the white beans Cassoulet style, red wine jus
Veal tenderloin Marengo with the grilled prawns, celery puree

Quatrième Assiette – Fourth course

Le Dessert

New season Camarossa strawberries, French brioche, Bergamot ice cream
Crème brûlée with vanilla bean, crispy cassonade pastry
Two farmhouse cheeses, grilled pear with honey & baguette

Sides:

Baguette & Lutèce truffle butter 9.0 - Pomme frites 9.0 - Mixed salad leaves 9.0

The 4 Course Lunch “tout Poisson” & matching wines 98.0 per person

The 4 Course Lunch “tout Poisson” 80.0

2 course main & dessert 58.0

Menu subject to Market availability | Vegetarian menu available
The menu is gluten free except bread items, please let your waiter know