

LUNCHEON & LIVE ENTERTAINMENT

SUNDAY 13TH MAY 2018

from 11am

MENU

Entrées choice of

Scampi & Murray cod boudin, Paimpol beans & verbena jus

Duck confit & duck foie gras terrine, truffled pear chutney & grilled brioche

The famous sandcrab lasagne with a creamy crustacean sauce

Salad Lutèce, comme "Caesar Ritz"; golden beet, goat cheese, & the fried truffled egg (V)

Main course choice of

Patagonian toothfish "Bourride style", confit potato, sauce aioli, zucchini julienne

Grain fed beef sirloin medium rare with porcini mushroom puree, Rattes pomme frites, Port wine jus

Slow roasted free-range duck, sweet potato mousseline & cherries confit

Gnocchi "Parisienne" heirloom vegetable in a vegetable bouillon & parsley (V)

Desserts choice of

Jivara Chocolate tart with Armagnac, salted caramel sauce, leatherwood honey ice cream

New season Camarossa Strawberries & iced nougat parfait

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

Two farmhouse French cheeses with walnut bread & lavosh, fig & apple chutney

Sides

Baguette & Lutèce truffle butter 9.0 - Pomme Frites 9.0

Mixed salad leaves 9.0 - Petits pois à la Française 9.0 - Cauliflower gratin 9.0

Menu 3 courses 78.0

Menu 2 course main & dessert 65.0

Children Menu 25.0