

MOTHER'S DAY CELEBRATION

SUNDAY 13TH MAY 2018

from 5.30pm

DINNER 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 tenderloin with a porcini mushroom crust, 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

Menu 3 courses 70.0

Menu 2 course main & dessert 58.0

Children Menu 25.0