

# SUNDAY LONG TRUFFLE LUNCH

& LIVE ENTERTAINMENT

28TH JANUARY 2018

from 11.30am

## MENU

### **Première Assiette** – *choice of*

The white boudin with the Black Truffle, young carrot 'Jacqueline', orange beurre blanc sauce  
Angel hair pasta, the "fried egg" Parmigiano Reggiano & the Black Truffle

### **Deuxième Assiette** - *choice of*

Today's Market fish on low temperature, broccolini & the Black Truffle risotto,  
The Duck Cassoulet, white Paimpol beans, vegetable mirepoix & the Black Truffle  
NZ venison sirloin, pomme mousseline, cranberries chutney & the black truffle

### **Le Dessert** – *choice of*

White peach poached with thyme, grilled brioche, the Black Truffle & caramel iced parfait  
The French Brie de Meaux, cow's milk soft cheese with the Black Truffle, apple chutney, baguette  
The crème brûlée with the Black Truffle & Tahaa vanilla bean, crispy cassonade pastry

### **Sides:**

Baguette & Lutèce truffle butter 9.0 – Pommes frites 9.0 – Mixed salad 9.0

**The 3 course menu 85.0 per person**

**The 2 course main & dessert 65.0**

**A glass Champagne on arrival, the 3-course menu & matching wines 130.0 per person**

Gluten free available | Menu subject to market availability

Full Payment required at time of reservation

Réservation: T 07 3161 1858 - bookings@lutece.com.au