

LUTÈCE FESTIVE TASTING MENU

Première assiette

Duck foie gras terrine, apple & Christmas spices chutney, brioche

Deuxième assiette

"Petite Royale" with King prawn & Moreton Bay bug tail, young carrots with orange

Troisième assiette

Lutèce famous fried egg & fresh new season black Périgord truffle pasta

Quatrième assiette choice of

Black Angus beef tenderloin "Chateaubriand" chargrilled, potato rates frites, mushroom ragout for 2 pers

Chargrilled free-range duck breast with gluhwein jus, pomme mousseline

Today's fish on low temperature, pomme mousseline, asparagus & roasted macadamia

Cinquième assiette - les desserts (to order in advance)

New season apricots & almond clafoutis, vanilla bean ice cream

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry

Christmas pudding & French rum soufflé with hazelnut ice cream

Two farmhouse French cheeses, baguette, lavosh, apricots macerated with saffron

The Festive Tasting Menu min 2 persons 112.0 per person & 162.0 per person with matching wines

Vegetarian Tasting menu 5 courses 83.0 & Vegetarian Tasting menu 5 courses with matching wines 133.0

Add the Burgundy Black Summer truffle on your main 12.0

SUMMER MENU

Hors d'œuvres

- Baguette with Lutèce truffle butter 9.0
- Alsace tart "Flammekueche" with crème fraiche, onion & speck 16.0 with the black truffle 28.0
- Crispy Yamba king prawn cutlet with sage leaf in crispy pastry & green sauce ea 9.0
- Escargots in their shells, parsley & garlic butter, baguette mouillettes 6ea 21.0
- Terrine duck foie gras, apple & Christmas spices chutney, brioche 22.0
- Duck liver parfait with Cognac, crispy baguette croutons 16.0

Première Assiette - First Course

- The sand crab lasagne with a creamy crustacean sauce 28.0
- Sautéed Tasmanian scallops "the Queenies", fresh pasta, parmesan, truffle & porcini puree 29.0
- Steak tartare, hand cut raw Black Angus beef sirloin & all the trimmings 22.0
- Assiette de Charcuterie; terrine "Campagne", the free range chicken & foie gras, duck rillettes, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 28.0
- Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0
- Asparagus salad, the fried egg, baby cos, truffle vinaigrette 19.0

"Les Cocottes" en entrees

- Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage 29.0
- Tripes "a la Mode", vegetable mirepoix, trotters & apple braised with Brandy "my mother Claire's recipe" 19.0

Add the Burgundy Black Summer truffle on your entree 12.0

SUMMER MENU

Deuxième Assiette - Main Course

White Rocks veal cutlet oven roasted, potato gratin Savoyard, asparagus, mushroom ragout jus 60.0

Black Angus beef tenderloin "Chateaubriand" chargrilled, Rates pomme frites, mushroom ragout - for 2 pers 96.0

Black Angus beef sirloin 150 days grain fed chargrilled, pommes frites with Béarnaise or pepper sauce 44.0

Free range half duck a l'orange, duck fat potato, peas Française, spiced orange sauce 44.0

Romain's stuffed pigs trotter with sweet onion, mustard crust, potato mousseline, endive salad 44.0

Today's fish on low temperature, potato mousseline, new season asparagus & roasted macadamia 38.0

The famous sand crab lasagna with a creamy crustacean sauce 42.0

"Les Cocottes" Main Course

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage 44.0

Tripes "a la Mode", vegetable mirepoix, pigs trotters & apple braised with Brandy "

my mother Claire's recipe"& duck fat potato 35.0

Add the new season Périgord Black truffle on your main 20.0

Accompagnements

Mixed salad leaves 9.0 - Hand cut pomme Frites 9.0 - Pomme mousseline 9.0

Peas à la Française en "cocotte" 9.0 - Cauliflower "Polonaise" gratin 9.0

Vegetarian menu available - Menu subject to market availability - One bill per table -

Tuesday's BYO Wine only 10.0 per person

SUMMER MENU

Les Desserts

Apple tart "fine", vanilla bean ice cream, semi whipped cream 16.00

New season apricots & almond clafoutis, vanilla bean ice cream 16.0

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry 12.0

Floating island "oeuf à la neige traditionnel", vanilla sauce "comme une anglaise" 12.0

Christmas pudding & French rum soufflé with vanilla bean ice cream 17.0
(preferable to order in advance - 20 minutes waiting time)

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce 16.0

Bûche de Noel, Chocolate French Christmas log with new season cherries, hazelnut ice cream 12.0

Crêpes Suzette flambées Grand-Marnier on your table, citrus jus, blood orange sorbet - min 2persons 17.0 per pers.

*The Pastry opens the Paradise doors to the magical sweetness of the sugar,
where twice a day you can find the taste of your childhood..... - Romain Bapst*

Les Fromages de France - served with baguette & lavosh

Comte cow's milk hard cheese Jura with pear & red wine caramel 12.0

Lingot d'Argental triple cream, cow's milk- Rhone-Alps, apricots macerated with saffron 15.0

Morbier, semi-soft cow's milk, with a line of blue, Jura, apple compote 12.0

Bleu d'Auvergne, cow's milk, blue mould, Auvergne region -central France 15.0

Two cheeses 24.0 - Three cheeses 35.0

Dessert Wine 375ml

2009 Monbazillac - Cuvée du Château Grande Maison - Monbazillac	500ml		85
2016 Muscat La Divine Domaine Clos Bagatelle – St Chinian/Herault	750ml		78
2015 Muscat de Beaumes de Venise - Delas – Rhône Valley	375ml		48
2014 Sauternes - Le Tertre du Lys D'Or « Cuvée d'Exception, St Loubes – Gironde	375ml	By the Glass 17	78
2010 Vouvray Moelleux Domaine Pichot – Le Marigny – Loire Valley	750ml	By the Glass 10	70
2013 Sauternes - Château Carmes de Rieussec, Fargues Sauternes	375ml		110
2006 Sauternes - Château Giraud 1er Grand Cru Classe en 1855 - Sauternes	375ml		155
2007 Sauternes - Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes 375ml			560
2007 Iuliis Late Picked Semillon, Pokolbin Hunter Valley NSW	500ml		45
2016 Botrytis Semillon Coeur d'Or, De Beaurepaire Wines - Rylstone NSW	375ml		45