



Association Mondiale de la Gastronomie

Grand Chapitre Luncheon

& Live Entertainment
with Kelsey Giarola

SUNDAY, 26TH MAY 2019

12pm for 12.30pm

MENU

Baguette & Lutece Truffle Butter

Première Assiette - choice of

Famou's sandcrab lasagne with a creamy crustacean sauce
Guinea fowl, lentils du Puy, duck foie gras & apple terrine, brioche
Brook trout & parsley mousseline, leek fondue, sauce matelote
Angel hair pasta, the "fried egg" Parmigiano Reggiano & the black Truffle

Deuxième Assiette - choice of

Roasted White Rocks veal T-bone, potato ratte fork crushed with Comté, veal jus "Tranché"
Petite Bouilabaisse, St pierre, scallops & prawn, fennel confit, saffron aioli "Rouille"
Free Range duck breast chargrilled a la Diable, celeriac purée, button mushroom & garlic confit

Troisième Assiette - choice of

Two French farmhouse cheeses, William pear & Sauternes, baguette
Chilled Jivara chocolate & espresso crème au beurre "opéra", Bergamot ice cream
Crème crème brûlée with Tahaa vanilla bean, crispy pastry

The 3 course Lunch 78.0

The 3-course lunch a glass sparkling on arrival & matching French wines 110.0
Menu subject to Market availability | Vegetarian & gluten free available