

## WINTER TASTING MENU

### **Première assiette**

Alsace tart "Flammekueche" with crème fraîche & the first black truffle

### **Deuxième assiette**

Sautéed Tasmanian scallops "the Queenies", chestnut soup & mushroom Royale

### **Troisième assiette**

The sand crab lasagne with a creamy crustacean sauce

### **Quatrième assiette choice of**

Slow roasted free range duck, "chou rouge" red cabbage & apple, caramelized spices jus

Black Angus beef tenderloin medium rare "Chateaubriand" for 2 person

"Petite Bouillabaisse" market fish, grilled baguette, fennel & saffron aioli

### **Cinquième assiette - les desserts (to order in advance)**

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

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Iced Vacherin parfait, new season Camarossa strawberries, small meringue

Today's Pastry chef soufflé with ice cream

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

*The Tasting Menu min 2 persons 98.0 & 148.0 with matching wines*

*Vegetarian Tasting Menu 5 Courses 83.0 & Vegetarian Tasting menu 5 courses with matching wines 133.0*

# WINTER MENU

## Hors d'œuvres

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraîche, onion & speck 15.0 with the new season Black Truffle 27.0

Assiette de Charcuterie; terrine "Campagne", the guinea-fowl & foie gras, duck rillettes, Duck liver & Cognac parfait, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 29.0

Crispy Yamba king prawn cutlet with sage leaf in crispy pastry & green sauce each 9.0

Snails in their shells with a parsley & garlic butter, bouillon "Alsace style" 6ea 19.0

Duck liver & Cognac parfait, crispy baguette croutons 16.0

## Première Assiette - First Course

The new season roasted chestnut soup & mushroom Royale 19.0

Steak tartare, hand cut raw Black Angus beef, horseradish & all the trimmings 22.0

Sautéed Burgundy snails & organic flour house made pasta with garlic & parsley butter 22.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 18.0

Crispy zucchini flower with parmesan risotto, red peppers, rocket salad 19.0

Sautéed Tasmanian scallops "the Queenies", fresh pasta, the new season Black Truffle 29.0

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage "Cocotte" 28.0

The sand crab lasagne with a creamy crustacean sauce 28.0

# AUTUMN MENU

## Deuxième Assiette - Main Course

"Bouillabaisse" market fish, King prawn & scallops "Cocotte", grilled baguette & saffron aioli "Rouille" 38.0

The famous sand crab lasagne with a creamy crustacean sauce 42.0

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage "Cocotte" 47.0

Slow roasted free range half duck, "chou rouge" red cabbage & apple, caramelized spices jus 44.0

Romain's famous Hare a la Royale deboned & braised 72 hours with ceps & Syrah, Alsatian spaetzle gratin 42.0

Black Angus beef tenderloin pan roasted "Bread Crust", sautéed button, garlic confit 40.0

Tripes & pig's trotters "a la Mode" braised with cider & Brandy, "my mother's Claire recipe" 35.0

## From the Chargrill

Black Angus beef tenderloin medium rare "Chateaubriand" for 2 person - 500grs 90.0

Black Angus beef rib fillet 150 days grain fed - 250grs 42.0

Tasmanian Cape Grim grass fed beef sirloin 28 days air dried - 300grs 50.0

*The steaks are served with Rates potato frites - Talamanca (Ecuador) black pepper sauce or Béarnaise sauce or Café de Paris butter*

White Rocks Veal cutlet "The Jaguar of the Veal" 200/250 days on milk & barley 300grs, mushroom ragout jus 68.0

## 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 - Public Holiday surcharge 10%

# AUTUMN MENU

## Les Desserts

Iced "Vacherin" parfait, new season Camarossa strawberries, petite meringue 12.0

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

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

Today's Pastry chef soufflé & ice cream (preferable to order in advance - 20 minutes waiting time) 17.0

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

Café Gourmand: today's macaroon, chocolate "Opera" & petite crème brûlée with your choice of coffee 15.0

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 18 months matured cow's milk hard cheese from Jura with pear & red wine caramel 14.0

Brie de Meaux, cow's milk- Centre France, apricots macerated with saffron 14.0

Morbier, semi-soft cow's milk, with a line of blue from Jura, apple compote 15.0

Roquefort Papillon, sheep's milk, blue mould from the Aveyron - pear & red wine caramel 15.0

Two cheeses 28.0 - Three cheeses 42.0

## Dessert Wine

2016 Sauvignon Blanc Vendanges Tardives Dominique Portet- Yarra Valley VIC	375ml		68
2016 Botrytis Semillon Coeur d'Or, De Beaurepaire Wines - Rylstone NSW	375ml	Glass 10.0	55
2009 Monbazillac - Cuvée du Château Grande Maison - Monbazillac FR	500ml		85
2015 Muscat de Beaumes de Venise - Delas - Rhône Valley FR	375ml		48
2015 Sémillon - Château La Caussade Ste Croix du Mont Rive droite Gironde FR	375ml		60
2016 Sauternes - Mouton Cadet Baron Philippe de Rothschild - Pauillac FR	375ml		48
2012 Sauternes - Maison Sichel - Sauternes	375ml	Glass 18.0	98
2013 Sauternes - Château Carmes de Rieussec, Fargues Sauternes FR	375ml		145
2006 Sauternes - Château Giraud 1er Grand Cru Classe en 1855 - Sauternes FR	375ml		185
2007 Sauternes - Château d'Yquem 1er Grand Cru Classe en 1855, Sur-Saluces Sauternes FR	375ml		650