

# CHRISTMAS DAY LUNCH MENU

Live Entertainment on the Day "Les Chansons de Noel"

WEDNESDAY, 25TH DECEMBER 2019

2 Sittings at 11/11.30am & 2/2.30pm

Baguette with Lutèce truffle butter & appetizer

## Première Assiette - First Course - Choice of

Langouste, en salade, bisque de langouste glacée, purée de poivron rouge, une vinaigrette de citron caviar  
**WA lobster tail salad, chilled lobster soup, red pepper puree, finger lime dressing**

Caille & foie gras de canard en terrine a la truffe noire & pomme, brioche poêlée  
**Brisbane Valley quail layered with duck foie gras & the black truffle terrine, toasted brioche**

Le millefeuille de pâtes et crabe sauce crustacés  
**The famous sandcrab & spanner crab lasagne with a creamy crustacean sauce**

**Salade Lutèce with the Perigord truffle egg, fresh fig & goat cheese, hazelnut oil dressing (V)**

## Deuxième Assiette – Second Course choice of

Poitrine de dinde rôtie, petit farci, gratin de pomme de terre et châtaignes, compotée d'airelles et jus au vin chaud de Noel  
**Oven roasted traditional turkey breast, stuffing "boudin", potato & chestnut gratin, cranberry chutney, gluhwein jus**

Filet de bœuf grillé saignant a la croute de champignons sauvages, jus léger au raifort et pomme Chateau  
**Grain fed beef tenderloin medium rare, mushroom crust, large potato chips & a light horseradish jus**

Bar de Patagonie du glacier 51 cuit à basse température, fondue de légumes a la Basquaise, riz pilaf a la purée de citron  
**Glazier 51 Patagonian sea bass cooked at low temperature, vegetable sweet & sour, rice pilaf with lemon puree**

**Gnocchi potato & parmesan, Basquaise vegetable, beanettes & beurre blanc (V)**

## Les Desserts

Le plum pudding "anglais", sauce vanille et Armagnac, parfait glacé noix de macadamia  
**Steamed traditional Christmas pudding with vanilla & brandy sauce, roasted macadamia iced parfait**

La Buche de Noel « tout Chocolat », jus aux cerises et glace au chocolat blanc  
**The French Christmas log "chocolate", Shepparton cherries compote & white chocolate ice cream**

La crème brûlée à la vanille de Tahiti, croustillant a la cassonade  
**Vanilla bean creme brûlée & crispy caramelised pastry**

Deux fromages fermiers, figues & raisins muscat en salade, baguette  
**Two French farmhouse cheeses, baguette, fresh figs & muscatels salad**

**The Christmas lunch 198.0 per person – Children 98.0**  
**The Christmas Lunch Champagne Brut NV & Rose NV & 3 hours premium French wines 265.0**

*Menu subject to market availability - Vegetarian options available*

Please note: Reservation is confirmed when full payment is received. Receipt will be e-mailed on request

Cancellation before 15th December – full refund

Cancellation after 16th December 50% refund | After 16th December no refund possible

Lutèce Bistro & Wine Bar, 60 Macgregor Terrace Bardon | T: 07 3161 1858 | [bookings@lutece.com.au](mailto:bookings@lutece.com.au)



**CONFIDENTIAL DEPOSIT FORM CHRISTMAS DAY LUNCH 2017**

Name: (Mr, Mrs, Ms, Miss).....

First Name: .....

Postal Address.....

Postcode: .....

Contact Number: ..... Email: .....

Booking Date: ..... Booking Time: .....

Please speak to our Manager for confirmation of booking

- Menu \$198.00 ..... Guests Number .....x \$198.00 = .....
- Menu Children \$98.00 ..... Guests Number.....x \$98.00 = .....
- Menu & Premium drink package \$265.00.... Guests Number .....x \$265.00 = .....
- Total.....= .....

**PAYMENT DETAILS:**

ELECTRONIC FUNDS TRANSFER TO:

Bapst Restaurant Consulting Pty Ltd

Westpac BSB: 034 130

Account: 164 586

Reference: XMas & Surname (EG. XMAS John Smith)

**CREDIT CARD**

Name on Card: .....

Card Type: American Express / MasterCard / Visa

Card No: ...../...../...../..... Expiry Date: ...../.....

Security CCV No. .... (4 digit for AMEX).....

Signature: ..... Date: .....

PLEASE NOTE that this payment is subject to approval of funds by your financial institution. A receipt of the transaction will be mailed or e-mailed to you Failure to provide some details may result in rejection or delays

**Lutece Bistro & Wine Bar**

**1/60 McGregor Terrace – Bardon QLD 4065 - T 07 3161 1858 – bookings@lutece.com.au**