

SPRING SPECIAL LUNCH MENU

Tuesday's to Saturday's

2 Courses & a Glass of Wine 45.0 - 3 Courses & a Glass of Wine 52.0

The sommelier's selection of Sparkling, Sauvignon Blanc or Shiraz

Entrees – choice of

Yamba prawn Mousseline, "chipirons" squid & lobster sauce

The onion soup & house made duck sausage, croutons & gruyere

Burgundy ham & foie gras terrine, apple & old vinegar chutney, grilled baguette

Lamb brains crumbed with herbs, lentils salad, sauce gribiche with baby capers & cornichons

Salad Lutèce "Comme Caesar Ritz", Ora king salmon marinated with Sauternes & the fried truffle egg

Mains – choice of

Today's market fish on low temperature, crispy zucchini & lemon butter sauce

The famous sand crab lasagne with a creamy crustacean sauce

Chargrilled duck breast, sautéed potato, beanettes & green pepper sauce

Braised Wagyu beef shin with red wine, fresh pasta & carrot "Bourgeoise"

Grain fed Angus beef of the day chargrilled, ratte pomme frites, Béarnaise sauce - supplement 7.0

Desserts – choice of

Crème brûlée with Tahitian vanilla bean, cassonade crispy pastry

Three chocolates, hazelnut ice cream & salted caramel sauce

Floating Island, oeuf a la neige, anglaise, salted caramel iced parfait

Two farmhouse cheeses, apricot chutney, baguette & lavosh

Sides

Baguette & Lutèce truffle butter 9.0

Pommes Frites 9.0 – Mixed salad 9.0 - Cauliflower gratin with gruyere 9.0 – Petits Pois Francaise 9.0

Full A La Carte Menu Available

Menu subject to market availability – Gluten free & vegetarian options available

Table of 8 maximum – For larger tables please call the Function Manager 07 3161 1858