

SPRING TASTING MENU

Première assiette

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

Deuxième assiette

Sautéed Lakes Entrance queenies scallops & Royale, new season pea soup

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Slow roasted free-range duck, "potato Crepes", peas Française, caramelized orange spices jus

Black Angus beef tenderloin medium rare, potato mousseline, mushroom ragout, Bordelaise sauce

Grilled market fish, crispy zucchini flower, beurre blanc & lemon puree

Cinquième assiette - les desserts (to order in advance)

Chocolate, chocolate & opera, hazelnut ice cream

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

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

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

The Tasting Menu & the & the Manjimup Black Truffle 128.0 & with matching wines 178.0 per person

Add the Manjimup black truffle on your main course 12.0

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

SPRING MENU

Hors d'œuvres "The French Tapas"

Baguette with Lutèce truffle butter 9.0

Alsace tart "Flammekueche" with crème fraiche, onion & speck 15.0

Alsace tart "Flammekueche" with crème fraiche, onion, speck & the Manjimup 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

Duck liver & Cognac parfait, crispy baguette croutons 16.0

Première Assiette - First Course

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

Crispy zucchini flower with goats cheese, red peppers, rocket salad 19.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0

Sautéed Burgundy snails, shallot, sweet garlic butter & fresh snail pasta 21.0

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

Sautéed Tasmanian scallops "the Queenies", Vialone risotto, the Black Truffle 27.0

The famous sand crab lasagne with a creamy crustacean sauce 28.0

Add The Black Truffle on your Entrée 12.0

SPRING MENU

Deuxième Assiette - Main Course

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

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

The famous sand crab lasagne with a creamy crustacean sauce 42.0

Slow roasted free range half duck, "potato Crepes", peas Française, caramelized orange spices jus 44.0

Romain's famous quail, black truffle Pie, sautéed root vegetables with juniper berries 42.0

From the Chargrill

Black Angus beef tenderloin medium rare "Rossini" with pan-fried Rougie duck foie gras, Port sauce 66.0

Tasmanian Cape Grim grass fed beef sirloin 28 days air dried - 300grs 46.0

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

The steaks are served with Rates potato frites - Talamanca (Ecuador) black pepper sauce or Béarnaise sauce

Add The Black Truffle on your Main 12.0

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%

WINTER MENU

Les Desserts

"Vacherin" iced 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

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

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

*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

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

Pave d'Affinois, cow's milk triple cream - Centre France, apricots macerated with saffron 15.0

Morbier, semi-soft cow's milk, with a line of blue from Jura, apple compote 14.0

Served with baguette & lavosh

Two cheeses 28.0 - Three cheeses 42.0

Dessert Wine

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|---|-------|------------|------|-----|
| 2016 Sauvignon Blanc Vendanges Tardives Dominique Portet- Yarra Valley VIC | 375ml | | | 60 |
| 2013 Pinot Gris Botrytis Terre à Terre Wrattobully – SA | 750ml | Glass 75ml | 10.0 | 70 |
| 2009 Monbazillac - Cuvée du Château Grande Maison - Monbazillac FR | 500ml | | | 85 |
| 2015 Muscat de Beauges de Venise Delas – Rhône Valley FR | 375ml | | | 48 |
| 2015 Sémillon Château La Caussade Ste Croix du Mont Rive droite Gironde FR | 375ml | Glass 75ml | 18.0 | 60 |
| 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 | | | 750 |