

<b>Soupe de Moule au Poireau</b>	
Leek and Mussel Soup.	18.00
<b>Soupe a l'oignon gratinee</b>	
French onion soup	18.00
<b>( Cold Entrees )</b>	
<b>Terrine de Campagne (GF)</b>	
House-made pork and Veal Terrine	17.00
<b>Pate de foie de volaille (GFO)</b>	
Chicken liver pate	17.00
<b>Truite d'ocean marine (GFO)</b>	
Freshly cured ocean trout in dill, pernod, lemon and olive oil	21.00
<b>Assiette froide (GFO)</b>	
Combination of ocean trout, pate and terrine	22.00
<b>Steak Tartare (GFO)</b>	
Had cut eye fillet with various condiments and dash of cognac	22.00
<b>( Hot Entrees )</b>	
<b>Sardines grillees (GF)</b>	
Bone Atlantic sardines with virgin olive oil	17.00
<b>Tarte d'ognion rouge caramelise au camembert</b>	
Caramelised red onion and Camembert tart	18.00
<b>Poivoron Farcie</b>	
Roasted Capsicum stuffed with mushroom risotto, beurre blanc	18.00
<b>Tarte aux poireaux</b>	
Leek tart served with salad	
Tarte a	16.00
<b>Escargots a la forestiere (GF)</b>	
Forest mushroom cups topped with snails and herb garlic butter	19.00
<b>Omelette aux truffes (GF)</b>	
Black truffle omelette	18.00
<b>Queues de canard aux flageolets (GFO)</b>	
Confit duck shanks served with flageolets beans	17.00
<b>Raviolis au chevre</b>	
Raviolis filled with goats cheese and creamy basil sauce	17.00

**( Main Courses )**

<b>Poisson du jour (GFD)</b>	
Wild Ocean Barramundi with scallops	41.00
<b>Goujons de poisson au tartare</b>	
Fresh fish in beer batter with tartare sauce	33.00
<b>Steak tartare (GFD)</b>	
Hand cut eye fillet with various condiments and dash of cognac	39.00
<b>Filet Béarnaise (GF)</b>	
Prime quality 250g Eye fillet served with béarnaise sauce (pepper, mushroom or Bordelaise sauces can be served as alternate)	42.00
<b>Entrecote de boeuf (GFD)</b>	
Prime porterhouse, choose with mushroom, pepper or bordelaise	39.00
<b>Steak Frites Salad (GF)</b>	
Minute steak, frits and salad with mustard or garlic butter	36.00
<b>Boeuf Bourguignon</b>	
Slow cooked beef in Pinot Noir, served with truffle mash	39.00
<b>Navarin de Chevreau</b>	
Boneless tender Goat Shoulder, white wine, spring vegetables	39.00
<b>Poulet Provencale</b>	
Tomatoes, white wine, charred vegetables, olives, herbs, truffle mash	37.00
<b>Canard a la Montmorency</b>	
Confit leg , roasted breast in a port, red current and wild baby figs	41.00
<b>Cotelette de Porc (GFD)</b>	
Marinated pork cutlet, red cabbage and pink peppercorn jus	38.00

**( Salads and accompaniments )**

<b>Salade de Roquefort</b>	
Butter lettuce, Roquefort cheese with walnut oil , champagne vinegar dressing	17.00
<b>Salade verte</b> Fresh lettuce with a red wine mustard vinaigrette	7.00 /10.00
<b>Frites</b>	8.00 /11.00
<b>Vegetables</b>	
Chef's selection	9.00 /13.00

## ( Desserts )

### **Tarte aux Pommes**

Hot thin pastry apple tart served with ice cream \$18

### **Duo Mousse Chocolate**

Dark and White layered Chocolate Mousse Cake. \$18

### **Oeufs a la Neige**

Meringues served with Crème Anglaise \$16

### **Tarte au Citron**

Caramelised lemon tart \$18

### **Pear Tarte Tatin**

Upside down Pear Tart \$18

### **Crème Brulée**

Caramelised cognac and vanilla cream \$17

### **Pudding aux Figs**

Fig pudding served with rum & raisin ice-cream, butterscotch sauce \$18

### **Fromages**

A fine selection of imported cheeses \$22

**Coffee/Tea take  
away** \$4

