



**SPRING SET MENU 2020
LUNCH AND DINNER**

Entrée

Dill cured Salmon with Baby Squid, Salmon Roe, French Dressing

Pistou Soup

French Vegetable and White Bean Soup, Garlic and Fresh Basil

Ham Hock Croquettes, Peas, Truffled Mayonnaise, Fried Quail's Egg

Duck and Foie Gras Rillettes Cornichons, Toasted Baguette, Bitton Orange Jelly

Mains

(please talk to us about adding a vegetarian option)

Baked Ratatouille Provencale , Parmesan and Thyme Crumb

John Dory Fillets, Pomme Puree, Roasted Tomato on the Vine, Seafood Bisque

Pork Cutlet, White Bean and Pancetta Cassoulet, Salsa Verde

Steak au Poivre, Fries, Mixed Salad, Peppercorn Sauce

Dessert

French Lemon Tart, Mixed Berry Compote

Poached Pear Belle Helene, Sable Biscuit, Hot Chocolate Sauce

Bread and Butter Pudding, Creme Anglaise

Selection of French Cheeses, Baguette, Bitton Orange Jelly

Tea and Coffee

Please choose 2 Entrées, 2 Mains and 2 Desserts

Lunch 3 courses @ \$70, 2 courses @ \$60, Dinner 3 courses @ \$75, 2 courses @ \$65
