

## HORS D'OEUVRES

Marinated olives <sup>(GF)</sup>	6
Rillettes de canard	12
Chicken liver parfait	12
Terrine de campagne	12
Croquettes de brandade, sauce Espagnole	12
Radis au sel, baguette	8

## ENTRÉES

<b>Huitres</b> – Oysters shucked to order, mignonette sauce <sup>(GF)</sup>	Each 4.5
<b>Charcuterie</b> – Assortment of house-made terrine & pâté, cured meats	25
<b>Gazpacho de concombre</b> – Chilled cucumber soup, horseradish crème fraiche, cucumber and vodka jelly	21
<b>Soupe à l'oignon</b> – Traditional French onion soup	18
<b>Poulpe</b> – Octopus, vongole, smoked potato mousse, fish crackers, bergamot jelly, curacao and pastis foam <sup>(GF)</sup>	23
<b>Maquereau à l'escabèche</b> – Pickled mackerel and mussels, carrot, fennel, salsa verde, olive oil powder	22
<b>Escargots de Bourgogne à l'ail</b> – Snails in garlic & herb butter <sup>(GF)</sup>	6 18
	12 28
<b>Tartare de bœuf</b> – Eye fillet (raw) cut to order, condiments (main served with pommes frites)	E 23
	M 36
<b>Salade de tomates</b> – Heirloom tomato salad, basil and fromage blanc mousse, tomato water marshmallow, tomato sorbet <sup>(GF,V)</sup>	22

### Menu Dégustation

5 Courses \$95

Matching wine \$50

Degustation menu must be taken by entire table

## PLATS DE RÉSISTANCE

<b>Minute steak</b> – 160 gm eye fillet, caramelised shallots, bone marrow, red wine jus (served with pommes frites) <sup>(GF)</sup>	42
<b>Filet de boeuf</b> – 250 gm eye fillet, shallot, lardon, parsley, potato fondante, red wine jus <sup>(GF)</sup>	45
<b>Agneau aux herbes</b> – Lamb backstrap, herb crust, eggplant, smoked onion puree, cumin yogurt, zucchini flower, jus	42
<b>Grand Aioli</b> – Steamed snapper fillet, baby vegetables, soft boiled egg, aioli, lemon gel, rice cracker	41
<b>Bouillabaisse</b> – Fish and crustacean stew, rouille, croûtons (specialty from Marseille)	46
<b>Porc Languedocien</b> – Pork fillet, pancetta, confit potatoes, nasturtium cream, crispy skin, pickled onion, star anise <sup>(GF)</sup>	39
<b>Canard aux figues</b> – Duck breast, confit leg pressed, honey lavender roasted fig, spiced bread croutons, jus	42
<b>Ratatouille</b> – Ragout of mediterranean vegetables, baby eggplant, zucchini flower, Romesco and goat cheese <sup>(GF,V)</sup>	36

## SIDES

Pommes frites <sup>(GF)</sup>	8
Salade verte <sup>(GF,V)</sup>	8
Petits pois à la française <sup>(GF)</sup>	10
Brocolini, shallot compote, almond flakes <sup>(GF,V)</sup>	10
Potato gratin <sup>(GF)</sup>	11