

MENU RAPIDE



MONDAY TO FRIDAY LUNCH ONLY

TWO COURSES \$55,9

THREE COURSES \$69,9

LES ENTRÉES

Raclette Panée*

sourdough crumbed raclette cheese, blueberry chutney, pickled onions, sorrel

Terrine de Lapin

wild rabbit & confit onion terrine, prune purée, cornichon

Saumon Mariné

vermouth cured king salmon, celeriac remoulade, caperberries, baguette crisps

Soupe à l'Oignon Gratinée

*French onion soup, Gruyère croûtons
(add shaved black truffle +\$14,9)*

PLATS PRINCIPAUX

Parmentier aux Champignons

king trumpet & mushroom bourguignon, parsnip, potato purée

Confit de Canard

confit duck leg, roasted brussel sprouts, lardons, seeded mustard sauce, macadamia nuts

Entrecôte Cheeseburger* w/ frites

Entrecôte Signature Steak Frites* (+\$27,9)

Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

LES GARNITURES

Pommes Frites \$14,9

Salade w/ radish, walnuts, French Dressing \$14,9

Petites Carottes roasted baby carrots, verjuice beurre noisette, pistachio \$14,9

Secret Herb Butter Sauce* \$5,9

Sarawak & Green Peppercorn Sauce \$5,9

LES DESSERTS

Profiteroles au Chocolat

French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds

Basque Gateau au Fromage

Basque cheesecake, pot roasted rhubarb, spiced sable, mandarin sorbet

Petit Cantal Jeune

French semi-hard cows milk cheese, pear & golden raisin chutney, house lavosh

Coupe de Sorbet

flavour of the day

THIS MENU IS ONLY AVAILABLE ON WEEKDAYS LUNCH SERVICE.
DISHS MARKED WITH * CONTAINS NUTS. 1.5% CARD TRANSACTION FEE. NO SPLIT BILLS.