



# PRIX FIXE



## MONDAY—FRIDAY LUNCH ONLY

TWO COURSES \$54,9 | THREE COURSES \$64,9  
WITH A GLASS OF VIN DE LA MAISON  
OR KRONENBOURG 1669 LAGER OR SOFT DRINK

### LES ENTRÉES

#### Petit Pois Velouté

*pea & chervil soup, lemon crème fraîche, petit croutons*

#### Terrine de Printemps

*chicken, truffle & leek terrine, tarragon mustard*

#### Moules Blanc

*Portarlington mussels, white escabech, potato, fennel, aioli, charred baguette*

### PLATS PRINCIPAUX

#### Panisse et Chèvre

*crisp chickpea, whipped goats cheese, spring vegetables, walnuts*

#### Poisson du Jour

*grilled market fish, sauce gribiche, pomme frites*

#### 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*

*Haricots Verts Almondine green beans, garlic beurre noisette, slivered almonds \$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*

#### Îles Flottantes

*poached meringue, passionfruit sorbet, vanilla bean anglaise, spiced biscuit*

#### Fromage d'Affinois

*cows milk triple cream, chutney Maison, baguette*

#### 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.