



PRIX FIXE



MONDAY—FRIDAY LUNCH ONLY

2 COURSES \$54,9 | 3 COURSES \$64,9
WITH A GLASS OF VIN DE LA MAISON
OR KRONENBOURG 1669 LAGER OR SOFT DRINK

LES ENTRÉES

Le Camembert Pané

sourdough crumbed camembert, blueberry chutney, pickled walnuts, frisée

Terrine d'Automne

duck & prune terrine, chutney maison, cornichons, baguette wafers

Thon Fumé

cold smoked tuna, fennel mayonnaise, ruby grapefruit, sorrel, fennel pollen

Soupe à l'Oignon Gratinée

French onion soup, Gruyère croûtons

PLATS PRINCIPAUX

Gnocchi à la Parisienne

baked gnocchi, mushrooms velouté, chèvre, radicchio

Côtelette de Volaille

breaded free range chicken, herbed butter, celeriac purée, pickled shallot & parsley salad

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

Carottes et Miel charred carrots, goats curd, thyme honey & verjuice dressing \$16,9

Secret Herb Butter Sauce* \$5,9

Sauce au Poivre \$5,9

LES DESSERTS

Profiteroles au Chocolat

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

Citron et Mûres

lemon parfait, blackberry granita, meringue kisses, berries

Fromage

Le Conquérant Camembert, chutney Maison, baguette

Coupe de Sorbet

flavour of the day

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