

A LA CARTE

	Small	Large
Soupe Du Jour Today's Fresh Soup	\$15	
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30	\$45
Promenade Dans Les Bois Venison Carpaccio, Grated Beetroot, Plum Gel, Red Wine Dressing, Chocolate Shavings, Mint Sponge, Freeze Dried Plum & Beetroot Shoots	\$30	\$45
La Chèvre Et La Citrouille Whipped Martinborough Goat Cheese & Pumpkin Bric-À-Brac, Pumpkin Seed Oil Dressing & Pumpkin Seed Soil	\$27	
La Soupe À L'oignon A French Classic Redefined	\$28	
L'agneau Lamb Rump, Curried Neck Confit, Labneh Yoghurt, Roasted Aubergine, White Anchovies, Fried Polenta & Olive Nut Brown Butter		\$45
La Balade De L'océan Akaroa Salmon, Scallops, Scampi, Caper & Anchovy Potato, Red Wine Butter Sauce & Baby Leek Ribbons With Sea Chicorée	\$26	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$26	\$45
Le Bœuf Dans La Prairie Medium Rare Beef Fillet On Celeriac Purée, Truffle Aioli, Mushroom Duxnelle, White Needle Mushroom, Pickled Red Onion Slivers, Watercress & Truffle Oil Caviar	\$26	\$48
Le Chevreuil Sauvage Wild Venison Loin, Cherries, Dark Chocolate Infused Jus, Parsnip Puree & Pikopiko Shoot With Mint Sponge	\$26	\$45
Jardin Printanier Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Puree with "Soil, Rain & Snow"	\$20	\$38
Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib of Beef Roasted In Thyme Butter, Roasted Pearl Potatoes, Cauliflower Gratin, Iceberg Lettuce, Red Wine Butter Sauce (For Two People)		\$96
Le Roy Prime Cut of Beef Fillet (500-600g), Served With Sides & Sauces (For Two People)		\$99

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gipsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin with Gruyère Cheese	\$10
Gratin De Brocolis Et Kikorangi Broccoli & Kikorangi Cheese Gratin	\$10
Petite Salade Iceberg Leaves, Cucumber, Mint & Lemon Dressing	\$10
Petite César Végétarienne Cos Lettuce, Croutons & Caesar Dressing	\$10
Ratatouille Eggplant, Capsicum, Zucchini, Onion, Garlic & Pesto Dressing	\$10

CHEESE

L'assiette De Fromages Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$25
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DESSERT

Entremet Caramel Et Noisette Caramel Chocolate Mousse With Hazelnut & Pecan Sponge, Crunchy Praline Feuillantine, Vanilla Mascarpone Chantilly, Caramelised Hazelnut, Chocolate Crumble With Honey Roasted Pear Ice Cream	\$18
La Crème Brulée Vanilla Crème Brulée With Opaline, Blood Peach Sorbet, Poached Rhubarb, Basil Mousse and Sablé Crumble	\$18
Les Tropiques Coconut & Mango Panna Cotta, Bruléed Fresh Pineapple, Kaffir Lime Gel, Toasted Coconut Crumble, Mango Gel, Freeze-Dried Pineapple, Mango Passionfruit Glass & Guava Sorbet	\$18
Café Gourmand Selection of Sweet Delicacies Served With Your Choice Of Coffee or Dilmah Tea	\$15.5
La Forêt-Noire Chocolate Sponge, Kirsch Mascarpone Chantilly, 75% Dark Chocolate Mousse, Poached Cherries, Cherry Gel, Chocolate Soil, Chocolate Twigs & Bark With Cherry Kirsch Sorbet	\$18