

A LA CARTE

	Small	Large
Soupe Du Jour Today's Fresh Soup	\$15	
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30	\$50
Promenade Dans Les Bois Slightly Smoked Venison Carpaccio, Roasted Beetroot, Rice Crisp, Chocolate Twigs, Mint Sponge, Beetroot Sponge & Bread Crumble	\$30	\$50
Le Buffalo Et Sa Salade De Tomates Sea Salted Campari Trussed Tomato With Clevedon Buffalo Milk Curd, Pickled Red Onion, Laurent Loudeac Balsamic Syrup, Borage Flowers And Nastriniums Leaves	\$29	\$38
Le Caviar French Aquitaine Caviar, Lemon Crème Fraîche On Wild Dill Blinis	\$65	\$130
La Langouste Et Ses Asperges Butter Poached Crayfish, Trio Of Asparagus, Bouillabaisse Dressing & Corn Puree	\$33	\$59
Saumon & Oseille Akaroa Salmon Escalope Wild Sorrel Beurre Blanc, Creamed Leek, Ora King Salmon Roe with green asparagus	\$28	\$49
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$27	\$48
L'agneau "Rôti" Sous Vide Lamb Rump, Braised Du Puy Lentils, Aubergine Caviar, Paprika Hummus, Labneh Yoghurt & Rosemary Jus	\$28	\$49
La Joue De Bœuf Braised Wakanui Beef Cheeks Bourguignon style, black trumpet mousseline & Celeriac puree		\$45
Le Poulet Et Son Infusion Waitoa Free Range Chicken Roulade With Shitake Mushroom, Fresh Peas & Thyme Infused Chicken Reduction		\$47
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)		\$100
Le Chateaubriand Prime Cut of Beef Fillet (500-600g), Served With Sides & Sauces (For Two People)		\$110

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$11
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$11
Salade Du Jardin Iceberg Leaves, Cucumber, Mint & Vinaigrette	\$11
Frites De Polenta Polenta Fries With Pesto Aioli	\$11
Les Asperges Sautéed New Season Asparagus With Gypsy Bacon, Garlic & Parsley	\$11

CHEESE

L'assiette De Fromages A Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$28
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DESSERT

Entremet Caramel Et Noisette Caramel Chocolate Mousse With Hazelnut & Pecan Sponge, Vanilla Mascarpone Chantilly, Chocolate Crumble With Vanilla Ice Cream	\$18
La Crème Brulée Vanilla Crème Brulée With Opaline, Red Berry Sorbet, Poached Strawberries, Basil Mousse and Sablé Crumble	\$18
Café Gourmand Selection of Sweet Delicacies Served With Your Choice Of Coffee or Dilmah Tea	\$16
Crêpes Suzette Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Vanilla Ice Cream	\$25