

A LA CARTE

	Small	Large
Soupe Du Jour Today's Fresh Soup	\$15	
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30	\$50
Le Tartare de Chevreuil Venison Tartare With Walnut Oil & Crumble, Quail Eggs & Potato Gauffrettes	\$30	\$50
Le Cochon et Sa Saint-Jacques Sous-Vide Pork Belly, Seared Atlantic Scallops, Black Pudding Wafer, Pork Crackling Dust & Parsnip Purée	\$30	\$48
Le Sashimi DeTofu Miso Marinated Tofu Sashimi	\$28	\$39
La Langouste Olive Oil & Lemon Dressed Crayfish Tail With Ratatouille and Bouillabaisse Vinaigrette	\$33	\$59
Le Saumon Ora King Salmon, Aromatics Crust, Sorel Beurre Blanc & Caramelised Leek	\$28	\$49
Le Poisson Du Jour Market Fish With Saffron Beurre Blanc, Pot-Au-Feu Vegetables, Capers & Anchovies Purée	\$27	\$48
L'Agneau "Rôti" Belmont Hill Lamb Rump, Black Lentils, Aubergine Caviar, Berbere Yoghurt, Kumara Hummus & Rosemary Jus	\$28	\$49
La Joue De Bœuf "Entry Dish For Silver Fern Award 2018" Slow Cooked Silver Fern Beef Cheeks, Black Trumpet Polenta, Pickled Red Onions Gypsy Bacon & Sautéed Shitake Mushroom		\$47
Le Poulet Et Son Infusion Poached Waitoa Free Range Chicken Roulade, Porcini Foam, Broad Bean, Baby Carrots, Shiitake Mushroom & Crispy Skin		\$47
Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib of Beef Roasted In Thyme Butter, Roasted Pearl Potatoes, Green Beans, 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 Haricots Verts Green Beans 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

L'Entremet Chocolat Au Lait Milk Chocolate, Rum & Banana Entremet Served With Caramelised Banana Honey Ice Cream	\$18
La Crème Brûlée Vanilla Crème Brûlée, Green Apple Mascarpone & Seasonal Fruits	\$18
Café Gourmand Selection of Sweet Delicacies Served With Your Choice Of Coffee or T Leaf Tea	\$16
Le Jardin De Framboises Raspberry Pannacotta, Raspberry Ganache, Raspberry Ripple & Coconut Ice Cream	\$18

CRÊPES SUZETTE	\$25
CRÊPES FLAMBÉED IN ORANGE SYRUP & GRAND MARNIER SERVED WITH VANILLA ICE CREAM	
COCKTAIL MATCH	\$15
CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON	