

## 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 Twigs, Mint Sponge & Freeze Dried Plum	\$30	\$45
Les Noix De St Jacques Seared Atlantic Scallops, Sautéed Shitake Mushroom, Bayonne Ham & Urchin Sauce	\$29	\$44
Saumon & Oseille Akaroa Salmon Escalope Wild Sorrel Beurre Blanc, Leek, White Asparagus & Salmon Roe	\$26	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$26	\$45
La Joue De Bœuf Braised Wakanui Beef Cheeks, Pickled Baby Onion, Gypsy Bacon, Truffle Creamed Potato, Polenta Crouton & Shitake Mushrooms	\$26	\$38
Les Escargots Wellington Wild Green Risotto, Lemon, Parsley & Garlic Snails	\$28	
Le Poulet Et Son Infusion Chicken Roulade With Shitake Mushroom, Fresh Peas & Thyme Infused Chicken Reduction		\$45
L'agneau "Rôti" Lamb Rump, Braised Du Puy Lentils, Confit Neck, Torch Lettuce & Crispy Kumara		\$48
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 Chateaubriand 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, Gypsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$10
Salade Du Jardin Iceberg Leaves, Cucumber, Mint & Vinaigrette	\$10
Frites De Polenta Polenta Fries With Pesto Aioli	\$10
Les Asperges Sautéed New Season Asparagus With Gypsy Bacon, Garlic & Parsley	\$10

## CHEESE

L'assiette De Fromages A 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 Strawberries, Basil Mousse and Sablé Crumble	\$18
Café Gourmand Selection of Sweet Delicacies Served With Your Choice Of Coffee or Dilmah Tea	\$15.5
Crêpes Suzette Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Vanilla Ice Cream	\$24