



FRENCH  
BRASSERIE

## SET MENU

**2 COURSE \$85 | 3 COURSE \$115**

**Please select 3 dishes per course**

### ENTRÉES

Soupe à l'oignon

French onion soup with toasted bread and melted gruyere cheese.

Escargots de Bourgogne à l'ail

Snails in garlic and parsley butter

Friture de Calamars

Fried calamari served with aioli

Steak Tartare

Raw minced fillet steak served with quail egg and condiments

Salade de Tomates et Fromage de Chèvre

Heirloom tomatoes, goat cheese, tomato and basil dressing

### PLATS DE RÉSISTANCE

Fish of the day

Served with seasonal greens and beurre blanc sauce

Canard à l'orange

Confit duck leg served with boulangère potatoes and orange sauce

Ballotine de Poulet

Chicken ballotine stuffed with mushroom, blue cheese and served with seasonal vegetables and mushroom sauce

Boeuf Bourguignon

Beef cheeks, baby carrots, confit shallots, potato purée, red wine sauce

Tian Provençal

Baked seasonal vegetables seasoned with olive oil, garlic, parmesan cheese and salad

### SIDES SERVED WITH MAINS

Mesclun salad, vinaigrette dressing

Pommes frites

### DESSERTS

Crème Brûlée

Traditional recipe

Fondant au Chocolat

Chocolate fondant served with vanilla bean ice cream

Tarte au Citron

Lemon tart served with raspberry coulis

### BYO CAKE

\$5.00 Cakeage fee per person

### APÉRITIF

Kir Royal-French sparkling wine with cassis liqueur \$14 pp